



Perruche

SAINT VALENTIN

160 € / PERSON

Net price in euros, service included

AMUSE-BOUCHES

Crispy potatoes, Isigny cream, caviar
Truffle cromesqui

STARTERS

Sea scallop carpaccio, lobster jelly, caviar

or

Candied beef ravioli, duck foie gras, morels

or

Heirloom vegetable tart, black truffle

MAIN COURSES

Rossini beef fillet, truffled crushed potatoes

or

Wellington style red tuna, creamy marinière sauce, lemon

or

Black truffle rigatoni

DESSERTS

Hazelnut and lemon millefeuille

or

Chocolate entremet, Amarena cherry

or

Pineapple carpaccio, passion fruits

