



the Strand

La Saint Valentin Valentine's Day

AMUSE-BOUCHE

CHAMPIGNONS DES BOIS (D, N, S)

lard de Colonnata, noisette du Piémont

Wild mushrooms, bacon, hazelnuts of Piedmonte

RAVIOLE DE HOMARD BLEU DE BRETAGNE (G, E, F, D, C)

bisque de crustacés réduite, écume de gingembre et citronnelle

*Brittany blue lobster ravioli, reduced shellfish bisque,
ginger and lemongrass foam*

VEAU RÔTI AUX AROMATES DE NOTRE JARDIN (D, S, C)

légumes de saisons, pommes de terre confite au beurre

*Roast veal with herbs from our garden,
seasonal vegetables, butter-confit potatoes*

VANILLE PLANIFLOLIA (G, D, E, N)

de bourbon de Madagascar, fruit de la passion, riz soufflés

*Bourbon vanilla from Madagascar,
passion fruit, crispy rice*

MIGNARDISES

Petit Fours



Menu à 70 euros (prix en Euros, service et taxes inclus)

70 Euros Menu (prices in Euro, service and taxes include)

C = celery D = dairy E = eggs F = fish G = gluten LU = lupin M = mustard
MO = molluscs N = nuts P = peanuts S = sulphites SE = sesame SH = shellfish SO = soy