



Valentine's Menu at the Brasserie 135



Grilled scallops on beechwood-smoked endive compote with Noilly Pratt sauce

Aged rum and pineapple crème brûlée with cane sugar
and foie gras with gingerbread and lime

Grilled wolffish on Argentine prawn ceviche with grilled squash seeds
with lemongrass and ginger broth foam

Basil and orange granita and aphrodisiac plant elixir

Roasted veal grenadine slow-cooked in collonnata lard and marjoram
with candied heirloom multicolored carrots stew and pommes Anna

Pastry chefs' sweets.

Champagne Pol Roger Brut
Martiena Bianco Cantine Dei, Toscana, Italia 2015
Macon Village « Clos de Mont-Rachet » Domaine de Buxy 2015
Château Bel Evêque « Cuvée Cardinal », Corbières
Mineral water, tea or coffee

€115/person