

LE PARTAGE



BY FRANCK REYNAUD

VALENTINE'S DAY MENU

CHEF GIOELE MARZOLA

Amuse-bouche

***Gamberi Rossi
and Blood Orange***

***Runny Egg Yolk and Ricotta Raviolo,
Red Root Vegetable Espuma with Wild Pepper***

***Poached Amberjack,
Vitelotte Potato Mousseline***

***Veal Hanger Steak, "Tagliata Style",
Beurre Blanc and Cime di Rapa***

***Chocolate,
Ginger and Almonds***

Mignardises

CHF .145.- per person (excluding beverages)