MENU 90€ PER PERSON. EXCLUDING BEVERAGES Dinner - February 146

tine's'

# AMUSE-BOUCHE

FIRST THRILLS Sea bass carpaccio with dill and pink berries, pomegranate dressing



SEASIDE SEDUCTION Fish tortellini with shellfish stock, parsnip pearls with lemon from the countryside

OR

## CRIMSON PASSION

Roasted duck « aiguillettes » with lavender honey, seared potatoes with parsley butter

GOURMET KISS Fruity indulgence



A TOAST TO LOVE With love 2 One glass of Champagne per person

LE PATIO