

Maison Rostang

Nicolas Beaumann



Valentine's Day dinner

Wednesday, February 14th

Large langoustine smoked with marjoram,
lacquered then oven-grilled with a champagne sabayon

Soft potato cake and Oscietra caviar from Petrossian,
watercress beurre blanc

Preserve celery and black truffle,
lamb's lettuce coulis and old port vinaigrette

Five-flavour preserved sea bass,
smoked beetroot and horseradish cream

Bresse poultry in black dress,
roasted salsify and redcurrant redcurrant gel, Albufera sauce

The citrus fruit to refresh

Roasted Victoria pineapple
Coconut ice cream, passion fruit with spices

Menu in 7 steps
350€ per person
Excluding beverages

To make a reservation:
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