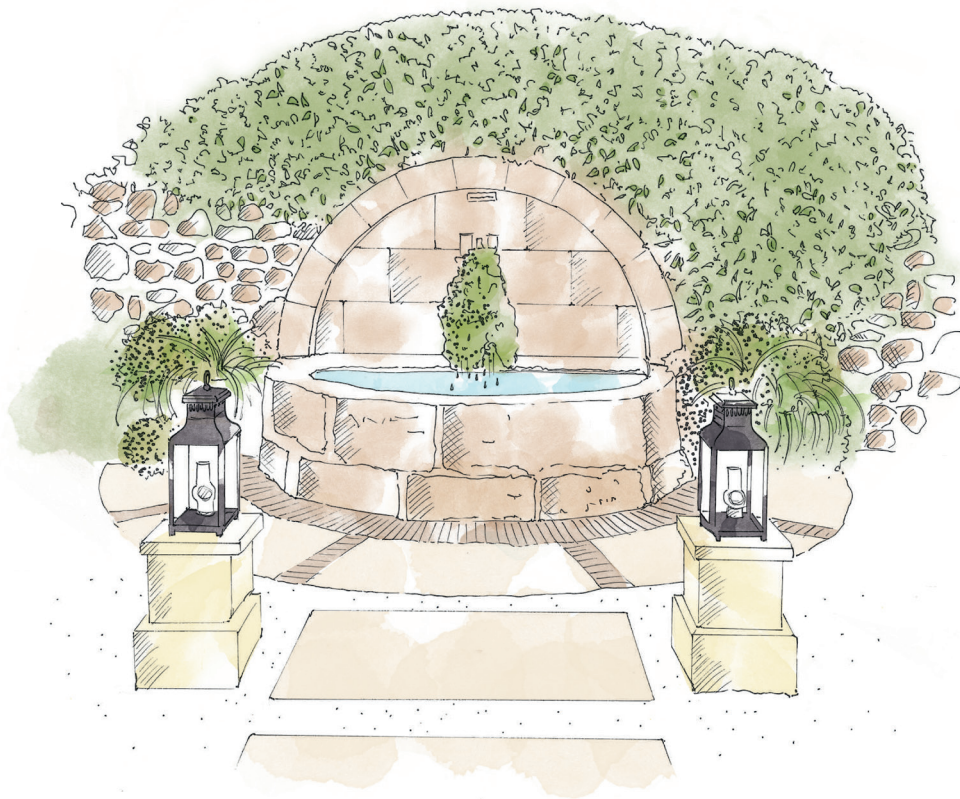


La Table d'Estoublon

*vous souhaite une belle
Saint-Valentin*



Valentine's day Dinner

Crispy langoustine with basil

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Foie gras sphere with white chocolate and hazelnut

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Beetroot tartlet with hibiscus

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Hay-smoked scallops from Normandy, celeriac, champagne sabayon

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Poached line-caught turbot fillet with lemon butter,
first green asparagus from Mont Ventoux cooked on the barbecue

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Grapefruit, Cointreau almond cake, crispy almond, hibiscus sorbet

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Chocolate sable, rosemary ice cream,
marinated lemon with rosemary blossom

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Mini chocolate tartlet with Espelette pepper

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Pistachio and orange blossom sphere

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Ginger chocolate truffle

Excluding beverages

All our products come from our local partners

Meat origin: E.U. - Allergen list available