

VALENTINE'S DAY MENU

Appetize

Mushroom ravioli served with
a mushroom consommé cappuccino



Starter

Foie gras with mango and yuzu



Fish

Catch fish of the day served with salsify and coffee



Meat

Milk-fed veal, creamy carrot with ginger, and thyme-infused jus



Cheese

Goat cheese and vanilla crème brûlée



Dessert

Crispy meringue with lychee and passion fruit

Price

95 eur


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