

# Menu

Saturday February 14, 2026

A glass of rosé champagne



## APPETISER

Smoked eel futomaki,  
trout roe, soy-ponzu sauce with ginger



Scallop carpaccio, condiments,  
pomegranate seeds and chives,  
lime zest, mandarin gel refreshed with verbena



Low-temperature veal,  
creamy polenta with Comté du Fort des Rousses cheese,  
seasonal vegetables cooked in a casserole dish,  
truffle juice



Crispy sourdough bread,  
black cherry jam, Basque sheep's cheese,  
Folle Blanche vinaigrette



The sweet 'Love Apple'



Coffee, tea, delicacies

**€ 69 TTC per person**

(without drinks)

*Net price per person. Alcohol abuse is dangerous for your health, please drink responsibly.*

## RESERVATIONS :

[reservations.divonne@partouche.com](mailto:reservations.divonne@partouche.com) - Tél. +33(0)4 50 40 34 34