

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 verbenas



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 :
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