



VALENTINE'S DAY MENU

Tuesday, February 14th 2012



Canapes

Starter

Tête bêche of asparagus from our provinces and scallops with crunchy wasabi

Fish

Soft white sea bass filet with a clear lobster consommé on a slightly acidulous chicories bed

Meat

A melting Pyrennees tender saddle of milk fed lamb, candied uzu,
Peas mousseline with bacon steam

Cheese

Goat cheese heart truffled with fresh green salad, walnut dressing

Pré Dessert

« Rose melody » with sparkling sugar

Dessert

Smooth heart of chocolate trio and delicate champagne jelly

160 € net price per person

With a bottle of champagne for two persons - Pommery "Winter Time"

Menu elaborated by our Chef, Christophe Moisan

A deposit of 50% will be asked at the reservation

le Céladon

L'ÉMOTION DES SAVEURS

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- Valet Parking -