

CHAGA

VALENTINE'S DAY MENU

Amuse-bouches

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Crispy Breton crab, marinated kohlrabi,
cashew nuts, sea buckthorn

—
Grilled scallops, artichoke, yellow wine,
Ossetra caviar

—
Pan-seared duck foie gras, Piedmont hazelnut
emulsion, shiitake, green apple

—
Confit poultry from Gers, buttery green
cabbage with truffle, tamarind

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Yogurt cake, quince, almond biscuit,
vanilla ice cream

€195/person excluding drinks
Wine pairing €80 / Non-alcoholic €50

We also offer a vegetarian alternative for €150,
available upon request only.

