

Valentine's Day

M E N U

KING CRAB

Mimosa, passion fruit, ginger

CELERY-TRUFFLE

Vegetal leaves

SEA SCALLOPS

Sauteed, salsifies with vanilla

TURBOT

Roasted, walnuts and "vin jaune" wine, green asparagus

CHEESE

Saint-Marcellin with black truffle

WILD STRAWBERRIES

Wild strawberry cushion, avocado

1 200€ for 2 persons

served with a bottle of Champagne Amour de Deutz
Blanc de Blancs or Rosé

BAR VENDÔME
RITZ PARIS

Valentine's day

DINNER

FRIDAY, FEBRUARY 14TH, 2020

550€ per couple

served with a glass of Champagne
Laurent-Perrier Rosé

Starter

Heart of salmon half-smoked with beetroot,
wasabi cream, sesame seeds

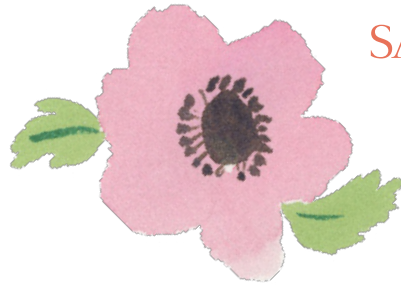
Main course

Roasted sea scallops with lemongrass,
mashed potatoes, black truffle

Dessert

Chocolate "croquembouche"

SALON PROUST
RITZ PARIS



SALON PROUST
RITZ PARIS

THE ENCOUNTER

Rosé Champagne, buttered toast and truffle

THE EXCITEMENT

Creamy rice pudding, melting meringue

THE UNKNOWN

Grilled pepper, chocolate semolina

THE SWEETNESS

Raspberry Madeleine

THE HESITATION

Hazelnut, praline and Daurenki Imperial caviar

THE TEMPTATION

French toast brioche

THE REASSURANCE

Candied fennel, black olives crumble and orange

THE MORNING AFTER

A marble cake for breakfast





350€
PER COUPLE

served with a glass of
Champagne Laurent-Perrier Rosé

