



Valentine's Day

at
Le Pont de la Tour

A CULINARY JOURNEY THROUGH FRANCE

14th February 2022

£95 per person

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

Full menu price deposit to be paid in advance. Please note that there is a 24hr cancellation policy and a 2hr return time on tables

Choose your favourite menu from the following three culinary regions of France:

BRITTANY AND NORMANDY

6 x Belon Oysters, mignonette sauce

Steamed wild sea bass, mussels, crevettes, winter truffle, sauce Normande

Breton cake, caramelised apples, calvados crème pâtissière,
beurre noisette ice cream

or

Pont-l'Évêque

BOURGOGNE AND FRANCHE-COMTÉ

Terrine of Poulet de Bresse, Morteau sausage and smoked ham, sauce Dijonnaise

Roast fillet of Charolais beef à la bourguignon, mushrooms, red wine,
pommes purée, garlic roasted snails

Chocolate nonnette, Grand Marnier, kumquats, pistachio ice cream

or

24-month aged Comté

GASCONY

Ballotine of foie gras and cep mushrooms, plum preserve

Roast gigot of lamb à la gasconnade, anchovies, garlic, rosemary,
pommes sarladaise, sauce Périgourdine

Caramel parfait, prune and Armagnac purée, cannelés ice cream

or

Roquefort