



LE PONT DE LA TOUR

Valentine's MENU



Includes a glass of Piper Heidsieck Sauvage Rosé Champagne

Entrée

Seabass crudo

Red beetroot tiger milk, raspberry, fennel, Aquitaine caviar

24-month aged Comte & butternut squash fondant

Roasted carrot jus, purple cauliflower purée, crispy sage (v)

Scallop oyster mushrooms

Parsnip purée, crispy artichokes, winter black truffle (ve)

Plat Principal

Fillet Mignon

Salted caramel shallots, baby carrots, parsnip purée, red wine jus

Sous vide turbot

Roasted cauliflower, basil mayo, beurre blanc, basil oil

Saffron risotto

Winter black truffle (ve)

Dessert à Partager

Chocolate & raspberry entremet

Dark chocolate mousse, raspberry confit, 24 carat gold leaves (v)

Rhubarb vacherin

Crème diplomat, blood orange sorbet (ve)

Petit Fours

Salted caramel truffles

three courses - £130 per person



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE