

75 € pp
Excluding
drinks

VALENTINE'S DAY MENU 2026



FROM 13 TO 15 FEBRUARY 2026

STARTER

Carpaccio of scallops and Norwegian salmon

Gently spiced Indian-infused oil, lime and pomegranate

OR

Veal ravioli, miso "tonkotsu" broth

Bean sprouts and spring onions

PLAT

Duck confit leg, full-bodied juice

Sarladaise potatoes and glazed carrots

OU

King crab, bisque cream

Zucchini tagliatelle, red pepper puré

DESSERT

A selection of sweet treats to share from Sébastien Minne

HOTEL

BRASSERIE

Le
Huit Cent 30