



# siprès

RESTAURANT  
CONVIVAL & RAISONNÉ

## VALENTINE'S DAY MENU

APPETIZERS , STARTER , MAIN COURSE,  
DESSERT, MIGNARDISES

*85€ per person*

*+35€ per person with wine pairing (1 flute of champagne and 2 glasses of wine)*

*+50€ per person with wine pairing (1 flute of champagne and 4 glasses of wine)*

### APPETIZERS

Tapioca cracker, sea urchin, spicy mayonnaise and coriander sprouts.  
and

White radish cannelloni, fresh goat cheese and beetroot, trout egg.

### STARTER

Scallop carpaccio, leche de tigre marinated cucumber, citrus and candied lemon.

### MAIN COURSE

Veal fillet cooked at low temperature, barbecue onions, truffle risotto and shitake.

### CHEESE +7€

Truffled Brillat-savarin from Les Trois Jean cheesemonger.

### DESSERT

Candy apple, puffed buckwheat, apple brunoise and sorbet,  
Sakura tea siphon.

### MIGNARDISES

*Prix nets, service compris.  
Liste d'allergènes disponible sur demande.  
Tous nos plats et desserts sont faits maison.*

