



# siprès

RESTAURANT  
CONVIVIAL & RAISONNÉ

## OUR MENU FOR ST VALENTINE'S DAY

APPETIZERS, STARTER, MAIN COURSE, CHEESE,  
DESSERT, MIGNARDISES.

*85€ per person*

*+35€ per person with wine pairing (3 glasses of 10cl)*

*+45€ per person with wine pairing (4 glasses of 10cl)*

### APPETIZERS

Fried tapioca, coffee and pomegranate mayonnaise.

### STARTER

Sando with langoustines, ginger, herbs, hibiscus, blood orange and sesame.

### PLAT

100% Iberian Bellota pork pluma, crispy polenta, caramelised cauliflower, morel mushrooms and black garlic.

### FROMAGE

Truffled Brillat-savarin from Les Trois Jean cheesemonger.

### DESSERT

Floating «Presqu'île» island: praline, yuzu, citrus.

### MIGNARDISES

*Net price, service included.*

*Allergen list available on request.*

*All our dishes and desserts are homemade.*

