



LA CANTINE  
VALENTINE'S DAY MENU

“YOU & I”

Puff Pastries

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Grilled leeks and scrambled eggs with fresh herbs

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Beetroot Mille-feuille Chioggia and salt-cooked Cod

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Confit of Duck with ginger and a mashed potato topping with glazed purple carrots accompanied by a tangy sauce

Or

Breaded Halibut Steak with Vichyssoise (a potato and leek soup) garnished with rocket and parsley

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A selection of cheeses or Cottage Cheese with a Passion Fruit drizzle

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A small Vanilla, Mango and Timut Pepper flavoured cake

45€



Prices are all inclusive  
All our dishes are homemade. Meat origin : France and Australia

