



## *Restaurant Montalembert*

### *Valentine's Day Menu* *Sunday February 14<sup>st</sup>, 2010*

#### *Amuse Bouche*



*Thin cep mushroom tartlet, artichoke pesto, riquette and parmesan cheese*



*Organic tiger shrimp tartar, lemon grass broth and Koshi Hikari rice*



*Pearl tapioca in coconut milk, poached Victoria pineapple in ginger, passion fruit dressing*



#### *Mignardises*

*One half bottle of Champagne Billecart Salmon rosé for two*

*Mineral water*

*Coffee*

*60 Euros per person*

*Menu élaboré par notre Chef David Maroleau*