



# valentine's day

€72 PER PERSON

## amuse-bouche

WILD MUSHROOMS  
& FARMER'S SABAYON

## starter

CELERY REMOULADE & 'PÉRIGUEUX' SAUCE  
WITH TRUFFLES & BLACK GARLIC, CELERY CRISPS

## main

VEGETARIAN STEW WITH SEASONAL VEGETABLES,  
MUSHROOMS & GRATED TRUFFLES RAVIOLI

## cheese

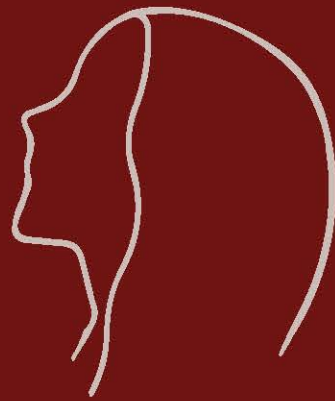
TRUFFLED MANCHEGO  
& TOMME DE SAVOIE

## dessert

SAKURA LEAF CREAM,  
PEPPER ROASTED POMELO  
& GINGER COOKIE



Our culinary preparations can  
contain allergenic products.  
Net prices, taxes and service included.



**epona**

R E S T A U R A N T