

# Menu around Scallop

Le Val Moret  
FINE RESTAURANT & CO  
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**Appetizer:**

Carpaccio of scallops with citrus fruit

**First starter:**

Panini scallops with truffles,  
Cream of Champagne Ratafia with Truffles

**Second starter:**

Scallops poached in veal jus with vegetables,  
Foie gras fondant and smoked parsnip emulsion

Gourmet break: Marc de Champagne sorbet,  
Champagne Ratafia

Scallops on a lemongrass skewer,  
Around the carrot

Platter of regional cheeses, chutney

Scallops in trompe l'oeil,  
Dark chocolate & caramel, nougatine

Mini pastry

**MENU : 69€**

**APPETIZER, FIRST STARTER, MAIN COURSE,  
CHEESE, DESSERT & MIGNARDISES : 59€**

Taxes & Services Included  
In order to work with fresh and seasonal products,  
we apologize for any possible breakage.