

# LE COUCOU

VALENTINE'S DAY

Hors d'oeuvres for the table:

**Huitres en gelée**  
oysters in gelée

**Caviar et boeuf**  
caviar and crispy beef

**Oursin aux oeufs**  
sea urchin with eggs

**Anguille et betterave**  
smoked eel and beets

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**Choux farci Bretagne-Périgord**  
cabbage stuffed with lobster, black truffles

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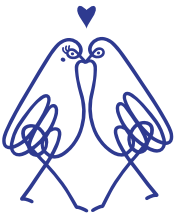
Choice of:

**Chevreuil au céleri**  
grilled venison filet, gratin of celeri

**Sole Florentine**  
sole with spinach

**Pigeon grillé à la Catalane**  
catalan style pigeon, almond, orange and olive

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**Chiboust au fruit de la passion**  
passionfruit, vanilla, lime

**Pavé d'orange sanguine**  
chocolate, blood orange