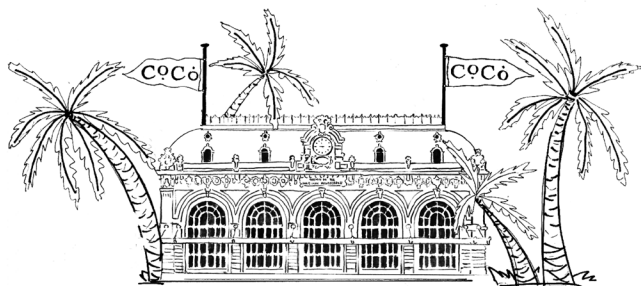


# Coco

LYON



# CòCò

## VALENTINE'S DAY

*110€ TTC, service included*

### AMUSE-BOUCHE

—

**Mushrooms velouté – foie gras – hazelnuts**

### STARTER

—

**Thin slices of semi-cooked tuna – fresh herbs – citrus virgin sauce**

### MAIN COURSES

—

**Rossini beef fillet – pan-fried foie gras –  
mashed potatoes – truffled meat jus**

*or*

**Roasted sea bass – pumpkin mousseline –  
smoked pike roe – white butter**

*or*

**Creamy risotto – butternut – hazelnuts – vegetable jus**

### DESSERTS

—

**Raspberry granita – Champagne rosé**

**Iced black forest – dark chocolate – Amarena cherry – chantilly cream**

*Vegetarian proposal available on request*