



ANONA

Thibaut Spiwack

Valentine's Day Menu

February 14, 2026

Amuse-bouches

Saffron gougère

Lobster aspic

Duck tartare tartlet with miso

First shivers

Scallop carpaccio, marinade ponzu yuzu,
ten-citrus condiment,

Baeri caviar from Maison Rova

Love vertigo

Layered confit celery with pomegranate juice,
Brittany vanilla, dill condiment, verjus vinaigrette

Awakening of the senses

Fattened chicken stuffed with a fine black
melanosporum truffle, crispy new potatoes,
truffled poulette sauce

Preliminaries

Cauliflower, crème brûlée-style,
yuzu marmalade, opaline

Sweet kiss

75% dark chocolate, hazelnut praline with black truffle,
vanilla ice cream, whipped ganache, cocoa crisp

Ultimate temptation

Mignardises and sweet treats to take away

— 195€ —