



MOULIN DE DAVERDISSE



# VALENTINE'S DAY MENU

AVAILABLE FROM JANUARY 28 TO MARCH 31, 2026

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## MARINATED BEEF

WITH SICHUAN PEPPER AND TAMARI  
ZUCCHINI MAKI WITH BLACK RICE AND AVOCADO

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## PAN-SEARED SCALLOPS

CURED BACON AND CAULIFLOWER CREAM WITH WALNUT OIL

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## LOBSTER

QUINOA COUSCOUS WITH BELL PEPPERS  
SHELLFISH BROTH INFUSED WITH KOMBU SEAWEED

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VIOLET GRANITA - RASPBERRY AND HIBISCUS JELLY

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## PIGEON CUTLET STUFFED

WITH FOIE GRAS AND TRUFFLE  
RICH COCOA-INFUSED JUS  
WHITE CARROT AND SALSIFY  
DAUPHINE POTATOES WITH SHIITAKE MUSHROOMS

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## WHITE CHOCOLATE HEART

PASSION FRUIT AND MANGO

**MENU €75**



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# WINTER WALK

## **GUINEA FOWL**

AND FOIE GRAS PUFF PASTRY, CONFIT SHALLOT  
VEAL JUS WITH CHICORY AND PORT WINE

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## **FROG LEGS AND VEAL SWEETBREAD RILLONS**

GREEN PEA CREAM WITH CORIANDER - GARLIC CROQUETTE

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## **DUCK TOURNEDOS**

BLACKCURRANT JUS WITH JUNIPER BERRIES  
POTATO AND ONION MILLE-FEUILLE  
CHERVIL ROOT

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## **COCONUT AND CLEMENTINE DESSERT**

FLAVOURED WITH CARDAMOM

MENU WITH PUFF PASTRY, DUCK AND DESSERT €48

**FULL MENU €58**



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# SEAFOOD WALK

## **SWORDFISH CARPACCIO**

OYSTER-INFUSED IODISED JUS WITH GREEN SHISO  
GRANNY SMITH APPLE AND PINK RADISH

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## **PAN-SEARED JOHN DORY**

ASPARAGUS, ZUCCHINI AND BROCCOLINI  
VEAL JUS WITH FERMENTED KAMPOT PEPPER

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## **STEAMED ZANDER FILLET**

WITH SMOKED TROUT QUENELLE  
JERUSALEM ARTICHOKE AND PURPLE POTATOES  
HORSERADISH CREAM

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## **POACHED PEAR WITH SPICES**

COCOA SORBET, ALMOND CRUMBLE  
GRAND CRU CHOCOLATE SAUCE

MENU WITH CARPACCIO, ZANDER AND DESSERT €48

**FULL MENU €58**



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# PLANT-BASED WALK

## **BEETROOT CARPACCIO**

LEGUME AND NUT PUDDING  
NASTURTIUM PETAL EMULSION

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## **STUFFED SWEET ONION WITH SMOKED TOFU**

HAZELNUT BLOSSOM  
ROCKET VELOUTÉ

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## **ROASTED CELERIAC STEAK WITH BLACK PEPPER**

LEEK JUS WITH ROASTED COFFEE  
GLAZED ROOT VEGETABLES WITH DATE SYRUP

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## **ALMOND MILK MILLE-FEUILLE** VANILLA ICE CREAM AND CARAMEL SAUCE

MENU WITH CARPACCIO, CELERIAC AND DESSERT €42  
**FULL MENU €52**