

MENU *New Year*

AMUSE BOUCHE

PLIN À LA TRUFFE BLANCHE

Mini cheese ravioli, parmesan cream and white truffle

Or

ŒUF CAVIAR

Scrambled eggs with Oscietra caviar (5g)

STARTER OF YOUR CHOICE

SAUMON FUMÉ

Raw fennel carpaccio, orange supreme, Baltic smoked salmon

Or

FOIE GRAS MI-CUIT

Semi-cooked foie gras, Hennessy Cognac, pink peppercorns, date chutney

MAIN OF YOUR CHOICE

SAINT-JACQUES

Pan seared scallops, parsnip cream, colonnata bacon, hazelnuts

Or

FILET DE BŒUF WELLINGTON

Wellington beef fillet, Périgourdine sauce, potato mille-feuille

DESSERT

PAVLOVA AUX FRUITS ROUGES

Crispy meringue shell, vanilla whipped cream, red berries

Or

FONDANT AU CHOCOLAT

75% dark chocolate, vanilla ice cream, caramelized peanuts

DRINKS

1 glass of Champagne

½ waters

150€ per person