

NEW YEAR'S EVE MENU

APPETIZERS**, STARTER, FISH, MEAT,
CHEESE, PRE-DESSERT, DESSERT

110€ per person

+35€ per person with wine pairing

(1 flute of champagne from Jeunaux-Robin domain and 2 glasses of wine)

+50€ per person with wine pairing

(1 flute of champagne from Jeunaux-Robin domain and 4 glasses of wine)

APPETIZERS

Saffron butter

Langoustine cracker, sudachi lemon gel, gochujang mayonnaise and lovage.

STARTER

Pressed foie gras, apple and sechuan pepper jelly
and ginger Granny Smith apples.

FISH

Barbecued monkfish, leeks brulé, smoky hollandaise sauce,
miso and date relish.

MEAT

Back of venison cooked at low temperature, celery and black garlic
mouseline, crispy potatoes, salsa brava and aioli.

CHEESE

Truffled Brillat-savarin from Les Trois Jean cheesemonger.

PRE-DESSERT

Pear brunoise with maple syrup, Génépi/ fir tree sorbet
and caramelized pecans.

DESSERT

Flexible milk chocolate ganache Xoco 48%*, praline and crispy pistachio,
yuzu whip ganache, gel and sorbet.

**Xoco is an exceptional 100% traceable chocolate.*

Net prices, service included.

Allergen list available on request.

All our dishes and desserts are homemade.

