

OUR MENU FOR NEW YEAR'S EVE
APPETIZERS, STARTER, FISH, MEAT,
CHEESE, PRE-DESSERT, DESSERT, MIGNARDISES

115€ per person

+45€ per person with wine pairing

(4 glasses of wine 10cl)

APPETIZERS

Dashi marshmallow, mushrooms, sesame and sea urchin cream.

Crispy pani puri, curried cauliflower and pickled mustard seeds.

STARTER

Foie gras marinated with kaffir lime, pineapple/chili/ginger chutney, lovage and puffed buckwheat.

Wine pairing : Domaime Alary - AOP Cairanne - Blanc - «L'estévenas» - 2023

FISH

Seared scallops, smoked Jerusalem artichoke, black melanosporum truffle and miso sabayon.

Wine pairing : Domaine Laurent Cognard - AOP Montagny 1er Cru - Blanc

«Les Bassets» - 2023

MEAT

Butter-roasted, low-temp-cooked venison backstrap, coffee-glazed salsifis, morels in cooking juices, nasturtium leaf.

Wine pairing : Domaime Durban - AOP Châteauneuf du Pape - Rouge - 2006

CHEESE

Truffled Brillat-savarin from Les Trois Jean cheesemonger.

PRE-DESSERT

White chocolate, cauliflower, passion fruit and caramelized pecans.

DESSERT

Saffron nougat freeze, clementine and spice emulsion, praline and pistachio chouchou.

Wine pairing : Champagne Richard Royer - Brut - Réserve Non Millésimé

MIGNARDISES

Lemon-mint meringue tart / Vanilla-coconut-buckwheat marshmallow /
Chocolate truffle

**Our various wine pairings are available by the glass in addition to the daily specials board.*

Net prices, service included.

Allergen list available on request.

All our dishes and desserts are homemade.

