

New Year's Eve Menu à 150 euros

Trilogy of festive amuses-bouches

Scallop crudo, coral cream, ponzu
vinaigrette, toasted black sesame

Pan-seared foie gras, hibiscus-poached
pear, vegetable broth infused with
Madagascar pepper

Steamed turbot with kuobawa lemon,
braised cauliflower with tarragon, Beurre
blanc with Baeri caviar

Roasted poularde, Jerusalem artichokes
medley with hazelnut notes, truffle poultry
sauce

Warm chocolate mousse, tonka bean ice
cream, salted butter caramel

