



- NEW YEAR'S EVE MENU -

€480 / person, Wine Pairing included

Galice sea urchin, shellfish jelly
Champagne, Bollinger, Spécial Cuvée Brut

Fine spider crab jelly, lightly aniseed fennel cream, Oscietra caviar
Vallée de la Loire, 2023, Sancerre, Domaine Vacheron

Carpaccio of sea scallops, cooked and raw « poivrade » artichokes, parmigiano reggiano

Duck foie gras ravioli, frothy chestnut broth
Vallée du Rhône, 2022, Châteauneuf-du-Pape, Pure Roussanne, Domaine Usseglio

Sea bass, leek fondue, Champagne sauce with caviar
Bourgogne, 2022, Nuits-Saint-Georges, Domaine Confuron-Gindre

Roasted beef filet, yellow wine morel mushrooms
Bordeaux, 2015, Margaux, Ségla

Truffled Brie de Meaux

Exotic fruits freshness
Hongrie, 2016, Tokaji Forditas, Furmint, Royal Tokaji

Mont Blanc

Coffee and delicacies

