

New Year's Eve menu

98€ ttc

Amuse bouche

Crispy cheese dumpling with a hint of lemon

Starters

Salmon Mosaic with Nori seaweed,
chili flavored oil and Yuzu gel

and

Smoked duckbreast with Foie Gras filling,
blackberry onion confit and gingerbread

Mains

Beef tenderloin, 3 pepper sauce,
caramelized onions, parsnip cream and roasted figs

or

Pan sealed scallops with a sweet potato cream,
roasted vegetables and passion fruit emulsion

Trou normand (palate cleanser)

Lemon sorbet and Limoncello

Cheese

Comté aged 18 month

Blue cheese

Brillat Savarin

Fig jam

Desserts

Balade en forêt (Dark chocolate treat)

Dark chocolate Bavaroise, Ganache,
white chocolate flake

or

Souvenir d'été

Meringue nest filled with white chocolate,
basil, mint, lemon, caviar

Mignardises

Flower honey flavored Madeleines

Coffee /Tea