



DINNER

New Year's Eve

Canapés

Fine de Claire Oyster n°3
Served with Champagne jelly

Duck foie gras confit
Granny Smith apple variations with
Madagascar vanilla, cider vinegar gel

Grilled scallops, beetroot textures
infused with pine buds

Sole fillet poached with baby vegetables,
herb sauce with Condrieu wine

Farm-raised capon
Glazed breast with Albufera sauce,
roasted and crispy leg, salsify cooked in capon jus

On the way to dessert...
Roasted butternut, caramelized pumpkin seeds,
pear sorbet with a touch of chives

Mont Blanc with blackcurrant, mulled wine
reduction with fig, fromage blanc ice cream

260 Euros

Food and Wine Pairings by the Sommeliers
95 Euros per person

