

jiva  
LE RESTAURANT

DINNER  
*New Year's Eve*

Canapés

Fine de Claire oyster n°3  
Served with Champagne jelly

Confit duck foie gras,  
Granny Smith apple variations with  
Madagascar vanilla, apple cider vinegar gel

Grilled scallops, fir buds infused beetroot textures

Poached sole filet with baby vegetables,  
Condrieu wine infused herbs broth

Free ranged Capon,  
The breast glazed 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 hint of chives

Mont Blanc with blackcurrant, mulled wine  
reduction infused with figs,  
cottage cheese ice cream

**260 Euros**

Food and Wine Pairings by the Sommeliers  
**95 Euros per person**

