



DINNER

New Year's Eve

Canapés

Shellfish cooked in marinière, artichoke cream, coriander and iodized foam

Confit duck foie gras with a lemon twist, toasted brioche with citrus

Roasted langoustine tails, samphire, pistachio and caviar condiment, langoustine broth

Seared filet of turbot, beetroot declination with coffee condiment, roasted bone juice

Free range poultry from Bresse with Albufera sauce, touch of black garlic

On the way to the dessert....
Confit blackcurrent and sorbet, champagne foam

Thin layers of chestnut, confit clementine, chestnut ice cream and tangy juice

270 Euros

Food and Wine Pairings by the Sommeliers
95 Euros per person

