

New Year's Menu

139 Euros

Pâté en croûte

Guinea fowl, foie gras, duck

Sucrine lettuce heart

Seaweed jam, salicornia sorbet

Caviar supplement +12€

Lobster

Mushrooms, hazelnuts, lovage

Venison Rossini

Mashed potatoes, venison jus

Cheese supplement 15 euros

Truffled Fourgerus

Citrus fruits

Blancmange, grapefruit, saffron,
citrus sorbet, custard

Mont Blanc

Aniseed meringue, candied chestnuts