



LEMENU

8 COURSES NEW YEAR'S EVE MENU

260€

300€ with a bottle of champagne for 2

AMUSE-BOUCHES

Fine de Claire Oysters
apple, yuzu pearls and baby greens

Ratte Potatoes
with caviar and smoked sturgeon

STARTERS

Semi-cooked Foie Gras
festive chutney and a assortment of breads

Scallop carpaccio
with Melanosporum truffles and lime

Breton blue lobster
and a variety of squash

MAIN COURSES

Sole fillet
seasonal vegetables, and champagne sauce

Beef fillet with morels
and duchess potatoes

DESSERTS

Exotic fruits pavlova