



New Year's Eve Menu

160€ per person

AMUSE-BOUCHES

Spicy salmon lollipop, vitello with citrus

COLD STARTER

Rolls of crab and prawn with turnip, lobster rémoulade

HOT STARTER

Rossini-style confit beef with tonka bean, gingerbread foam

FISH COURSE

Roast turbot with butternut and celery risotto, herring roe eggs

MEAT COURSE

Supreme of guinea fowl with truffled mushroom ravioli, forest juice

CHEESE

Truffled brie from Hauts-de-France

DESSERT

Chocolate finger with praline and yuzu lemon