

New Year's eve Menu

Amuse-bouches



Poached lobster tartare with exotic fruit coulis



Scallops with porcini cream, roasted chestnuts, dill oil, confit pancetta and melanosporum truffle



Butternut squash raviolo, country ham crumble, homemade basil oil



Aged beef with foie gras siphon, fresh truffle shavings, romanesco cabbage, roasted onion and fondant potatoes



New Year's Day Dessert

160€ per person

Les prix sont nets TTC, service compris

