

DECEMBER 31

MENU *New year's eve*

AMUSE-BOUCHES

Snail croustis- Oyster in dashi - Crab pita

STARTERS

Scallop carpaccio

iodized broth and yuzu ponzu with French soy,
Baeri caviar

Melanosporum black truffle

smoked confit potato, intense vegetal jus,
almond praline

MAINS

Blue lobster from Brittany

confit in shellfish butter, claw ravioli, candied
Corsican clementine

Venison in two services

roasted and in a bun – breaded squash with
seeds, praline, rich chestnut jus

DESSERTS

Yuzu crèmeux

kalamansi sorbet, candied Buddha's hand,
finger lime, vanilla sabayon

75% dark chocolate

in warm emulsion, hazelnut praline and
melanosporum black truffle, hazelnut ice cream

PETIT FOURS

Mont-Blanc - Pecan pie

295€

DECEMBER 31

MENU

VEGETARIAN

New year's eve

AMUSE-BOUCHES

Onion cappuccino - "French onion soup" tartlet -
Burnt onion and ylang-ylang sphere -
caramelised onion crisp

STARTERS

Celery feuille-à-feuille

infused with Brittany vanilla, dill, hazelnut-
butter emulsion

Melanosporum black truffle

smoked confit potato, intense vegetal jus,
almond praline

MAINS

Roasted squash rose

citrus caramel with fir honey, passion fruit
vierge, pecan nuts

Risotto with white truffle from Istria

cheese cream, intense vegetal jus,
spinach coulis

DESSERTS

Yuzu crèmeux

kalamansi sorbet, candied Buddha's hand,
finger lime, vanilla sabayon

75% dark chocolate

in warm emulsion, hazelnut praline and
melanosporum black truffle, hazelnut ice cream

PETIT FOURS

Mont-Blanc - Pecan pie

265€