New Year's Eve Menu

Pressed Crab and Langoustine

Chilled cauliflower, candied kumquat, Oscietra caviar

Grilled Scallop

Preserved leek with black truffle, creamy scallop skirt sauce

Mediterranean Sea Bass

Celeriac mille-feuille, Vin Jaune, shellfish and bottarga

Hare "à la Royale"

Green Chartreuse condiment, Jerusalem artichoke

Brie and Black Truffle

Whisky and coffee condiment, bitter salad leaves

Chocolate

Roasted Tahitian vanilla, Morvan hazelnut

280€

Set menu modifiable under conditions
As the Chef only works seasonal products, this menu can be modified
Meat's origin : France
Taxes and services included-Net prices in Euros Payments accepted :
Cash, Cheques, Visa, Mastercard, American Express, Relais & Châteaux cheques