

# New Year's Eve Menu

Duck foie gras

Black truffle, blackcurrant condiment and truffled brioche

Scallops

Raw as a leek tartlet and Oscietra caviar

Sea bass

Glazed Jerusalem artichoke with shellfish jus, sweet clover sauce

Vol-au-vent

Lobster and sweetbreads, yellow wine jus

Délice de Pommard cheese

Grated melanosporum truffle and peaty whisky gel

Vanilla cloud

Cazette, praline and chocolate

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