NEW YEAR'S EVE DINNER

Thursday 31st of December 2026
To celebrate the arrival of 2027 together

To begin… Kristal caviar from Lac des Mille Îlots "à la royale"…
« Txanguro », green apple, koji and sake

Homage to the Parisian terroir... Grégory Spinelli's "champignon crème"...
light gravlax of gilthead seabream with "lardo di Colonnata", black Périgord truffle, chicken jus vinaigrette
SAUMUR LE BOURG BREZE DOMAINE GUIBERTEAU *2022*

A must-have on my festive table…
Duck foie gras selected for us by the Dupérier family in Souprosse…
confit with long pepper and Tasmanian berries, crispy biscuits with a gingerbread flavour
CONDRIEU LA CARTHERY CHATEAU GRILLET *2022*

Blue lobster from the Normandy coast…
simply cooked 'à la nacre' then flambéed with papatxa and Capucin, translucent slices of Monarch celery, shellfish broth seasoned with yuzu kosho and tarragon
NUITS SAINT GEORGES 1e CRU LES CHAIGNOTS
DOMAINE ROBERT CHEVILLON *2012*

A whiff of iodine...
beurre blanc with Galician sea urchins and Aquitaine caviar topped with a piece of line-caught turbot steamed with green and brown seaweed
CHEVALIER MONTRACHET GRAND CRU DOMAINE NIELLON *2024*

A tribute to Mario Muratore's legacy…
maltagliati, "cocos de Pigna" beans and chicken stock with sage and citron, lightly seasoned with a touch of white Alba truffle

The roe deer of the Sologne forests…
slice of fillet lightly smoked with wood and juniper berries, "Pontoise" cabbage leaf seared over binchotan charcoal, "poivrade sauce" with a hint of red berry pickles
HERMITAGE EX VOTO DOMAINE ETIENNE GUIGAL *2012*

Basque sheep's cheese from the Urkulu mountain pastures
and black Périgord truffles…
few dandelion leaves
CHAMPAGNE LE MONT BENOIT DOMAINE EMMANUEL BROCHET

Citrus fruits from Damien Blasco's…
some are served chilled, others are confit, yoghurt meringue, spruce bud ice cream
VOUVRAY RESERVE DOMAINE DU CLOS NAUDIN *2018*

Chocolate, chestnuts and Armagnac – to see in the New Year…
Colombian chocolate mousse from Nicolas Berger, roasted chestnut ice cream, chestnuts confit in Darroze Armagnac
JURANÇON DOMAINE DE CASTERA *1999*

MENU · 495 €

WINE PAIRING IN 8 COURSES . 360€