

Chef  
REMI HENAUX

# Odette

Restaurant manager  
QUENTIN BOISGONTIER

L'AUBERGE URBAINE

☀️ NEW YEAR ☀️  
○ MENU ○  
○

Fried «Cromesquis» of duck  
and Teruel Iberian ham, lemon condiment.

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Scallops Carpaccio,  
crispy cauliflower seasoned with  
«Baerii d'Aquitaine» caviar.

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Mi-cuit duck foie gras,  
smoked eel and beet soy caramel.

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Fillet of Turbot «Meunière», roasted pumpkin,  
grilled eryngii mushrooms, yuzu butter and salmon eggs.

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Brie de Meaux cheese with truffles, salad.

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Floating clementine island, hazelnut praline custard.

**158€**

*(drinks not included)*

