

Menu
NEW YEAR'S EVE
D I N N E R

APPETIZERS

Foie gras with red berries

Parsnip and apple tuile

Marshmallow with peanuts

STARTERS

Carpaccio of gambero rosso, burrata, lemon and caviar

Scallops, confit leeks, seaweed beurre blanc

MAIN COURSES

Canneloni of lobster, black truffle spinach ricotta, lobster emulsion

Pithiviers of duck with its juice, black trumpets and chanterelles mushrooms

PRE-DESSERT

Apple sorbet, tangy brunoise, beet sponge cake

DESSERT

Exotic entremets

149.-

l'iodé