



NEW YEAR'S EVE
MONDAY, DECEMBER 31st 2018

Large langoustine

lightly cooked and served cold, yuzu cream and caviar from Sologne

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“Monarch” celeriac

cooked as a risotto, beaufort cheese and roasted chicken juice

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Sea scallops

steamed with seaweed, churned butter with shellfish broth and parsley juice

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Pigeon and foie gras

with a crust of cereals, cabbage pie with juniper and pink berries, spicy broth

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Brie de Meaux

matured with roasted nuts

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Mont blanc

light cream of chestnuts, puffed meringue with almonds,

pear with mashed blackcurrant juice

580 €