

EPICURE RESTAURANT 

NEW YEAR'S EVE

MONDAY, DECEMBER 31ST 2018

LARGE LANGOUSTINE

lightly cooked and covered with caviar from Sologne,
butter churned with lemon

SEA SCALLOPS

filled with black truffles from Perigord,
watercress juice

LINE-CAUGHT WILD TURBOT

meunière and glazed with pepper from Kampot,
chestnuts and mushrooms with black truffles from Perigord

LOIN OF VENISON

stir-fried with juniper wood, pepper sauce,
beetroots cooked in a blueberry juice, walnuts crumble

BRIE DE MEAUX

matured with dried fruits

COCONUT

creamy coconut milk and grilled coconut,
soft ginger-lime jelly, "Mojito" sorbet with fresh mint

NEW YEAR'S DELIGHT

1200 €

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