

EPICURE

NEW YEAR'S EVE
FRIDAY, DECEMBER 31ST 2021

CAVIAR FROM SOLOGNE

« ratte » potatoes mousseline smoked with haddock,
buckwheat crisp with a slightly sour dressing

CELERIAC

and black truffle from Périgord roasted on a spit,
roast juice with walnuts and chestnuts

WILD TURBOT

roasted with buckwheat butter,
gnocchi with shellfish and lemon, watercress juice

BACK OF VENISON

roasted with juniper berries, Grand Veneur sauce,
cannelloni with black truffle and forgotten vegetables

VACHERIN CHEESE FROM HAUT-DOUBS

matured with black truffle from Périgord, toast

FROSTED BUBBLES OF ROSÉ CHAMPAGNE

NEW YEAR'S DELIGHT

1200 €

The logo for EPICURE, featuring the letters 'E' and 'F' in a stylized, handwritten font.