



NEW YEAR'S EVE

FRIDAY, DECEMBER 31<sup>ST</sup> 2021

**Farm egg**

fine egg scramble with black Périgord truffle,  
« mouillette » of country bread

**Trap fishery langoustines**

cooked in ravioli,  
head broth flavored with lemongrass

**Line-Caught John Dory**

cooked in cockle juice, ratte potatoes with caviar

**Savory tart**

game birds and duck foie gras,  
mesclun salad and crisp lettuce hearts with walnut oil and black truffle

**Brie de Meaux**

matured with roasted nuts

**Rosé Champagne**

frosted, pink grapefruit refreshed with lime,  
meringue and farm yogurt emulsion

580 €