

# EPICURE

NEW YEAR'S EVE  
SATURDAY, DECEMBER 31<sup>ST</sup> 2022

## **BLUE LOBSTER**

in carpaccio seasoned with imperial caviar from Sologne,  
mashed avocado, grated bottarga and smoked olive oil.

## **WHITE TRUFFLE FROM PIEMONTE**

tartuffon ravioli "Paris mushrooms, hazelnuts",  
wild arugula juice and aged parmesan.

## **WILD SOLE**

cooked "meunière", stuffed with spring onions and black truffles,  
chicken gravy with parsley oil.

## **BACK OF VENISON FROM ALSACE**

roasted with cinnamon sticks, "Grand Veneur" sauce,  
scorzonera cooked in cocoa with mushroom essence.

## **VACHERIN CHEESE FROM HAUT-DOUBS**

with roasted hazelnuts

## **FIREWORKS OF NEW FLAVORS**

## **NEW YEAR'S DELIGHT**

1400 €