



NEW YEAR'S EVE
SATURDAY, DECEMBER 31ST 2022

Farm egg

cooked in a « cocotte », spinach,
haddock and Caviar from Sologne.

Royale Langoustines

served in tartar and duck foie gras,
cooked with a broth of the claws infused with lemongrass.

Salmon from Scotland

cooked at low temperature, powdered with spices,
green cabbage and spring onion.

Young Pigeon

breast cooked on a spit, roasted juice,
legs and giblets pie.

Brie de Meaux

with roasted nuts.

Frosted Bellini

in a meringue shell, lychee and crystallized rose petals,
Rosé Champagne sorbet and raspberry juice.

680 €