



— NEW YEAR'S EVE DINNER —

31 DECEMBER 2023

The Langoustine

Apple Jelly, French caviar

The Pie

Jerusalem artichoke, black truffle, barbutine

The Scallop

Pistachio crust, herbaceous ravioli, citrus fruit

The wild Sea Bass

Thinly-sliced celeriac & truffle, kromesky fritter

The Venison

Grand veneur sauce, chestnut, parsnip, tangy berries

The Cheese

Saint Marcellin cheese, pear with ginger,
candied chestnut tuile & truffle

The Red-currant

Candied and fresh marbles, gingerbread,
white chocolate and fir tree ice cream