



NEW YEAR'S EVE  
SUNDAY, DECEMBER 31ST 2023

**Royale Langoustines**

Cooked, served cold, Imperial caviar from Sologne,  
cauliflower mousseline, thin shellfish jelly.

**Root vegetable**

Jerusalem artichoke and chestnuts confit with black truffle,  
butter sauce with truffle juice.

**John Dory**

Cooked in salted butter, cockles, marine plankton and salicornia,  
medium cooked New Zealand spinachs, emulsified shellfish juice.

**Pressed duck**

Roasted fillet with spices, pineapple ravioli with coriander,  
the thigh cooked in a broth infused with shiitakes, lemongrass and coriander.

**Brie de Meaux**

Matured with dried fruits,  
toasted bread.

**The « Tiziano »**

Frosted in a meringue shell with crystallized violet,  
slivers of pink grapefruit, Champagne sorbet.

695 €