

EPICURE

NEW YEAR'S EVE
SUNDAY, DECEMBER 31ST 2023

PUMPKIN

Cooked with tartuffon, jelly of hazelnuts from Piemont,
roasted pumpkin seeds and white truffle.

CAVIAR FROM SOLOGNE

« ratte » potatoes mousseline smoked with haddock,
buckwheat crisp with a slightly sour dressing.

SEA SCALLOPS

Cooked with black truffle butter and mushrooms buttons,
mushroom broth infused with vegetal mousse.

WILD TURBOT

Cooked « meunière » with pepper from Kampot,
barely creamed salsify and chestnuts, juice from the caramelized fish bones.

BACK OF VENISON

Pan-fried, powdered with citrus, Grand Veneur sauce,
beetroot cooked in blueberry juice and walnuts.

FARM SAINT-NECTAIRE

Foam of the cheese heart, the flowery crust in a crumble.

ROSE CHAMPAGNE

With rose petals, grapefruit, violet meringue.

NEW YEAR'S DELIGHT

1450 €

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