



New Year's Eve Dinner

Sunday, December 31st, 2023

Eric Frechon has selected for you,

<i>Lamb salad and curly salad with black truffles</i>	<i>140 €</i>
<i>Scallops carpaccio with oysters</i>	<i>80 €</i>
<i>Smoked salmon, avocado and caviar (15 gr)</i>	<i>120 €</i>
<i>6 oysters from Marennes d'Oléron n°2 "Perles Blanches"</i>	<i>46 €</i>
<i>Pizzetta with black truffle from Périgord</i>	<i>130 €</i>
<i>White pizzetta with caviar from Sologne (30 gr)</i>	<i>150 €</i>
<i>Caviar from Sologne (50 gr), blinis and sour cream</i>	<i>250 €</i>
<i>Black truffle and Aged Parmesan risotto</i>	<i>160 €</i>
<i>Coquillettes for spoiled child</i>	<i>135 €</i>
<i>Beef tartare with caviar (30 gr)</i>	<i>155 €</i>
<i>Rossini beef filet, potato purée with black truffle</i>	<i>150 €</i>
<i>Sole cooked "meunière", spring onion and black truffle</i>	<i>150 €</i>

<i>Brie de Meaux matured with dried fruits</i>	<i>25 €</i>
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<i>Pink grapefruit with Champagne sorbet</i>	<i>35 €</i>
<i>"Mont-blanc" with crushed wild blueberries</i>	<i>35 €</i>
<i>Grand Cru chocolate tart</i>	<i>35 €</i>
<i>Saint-Honoré with golden powder</i>	<i>35 €</i>