

New Year's Eve Menu

Lemongrass shrimp bouchon

Scallop ceviche, salmon roe pearls, citrus jelly

Sauvignon Fournier, MMM, 2023



Duck foie gras terrine from the South-West and marbled confit duck

Golden brioche, delicate fig jelly

Jurançon, Domaine Montesquiou, 2023



Grilled blue lobster glazed with roasted fennel

Celery in textures, Sturia Vintage caviar

Subtle beurre blanc and Tobacco egg

Chablis, Grand Régnard, 2023



Aged cheese "Le Temps d'un Fromage"

Var, Cante Gau, 2017



Citrus vacherin

Crispy meringue sheet, white chocolate, creamy textures and sorbet

Champagne Thiénot, Blanc de Blancs

5 Course Menu 160 EUR per person

Wine Pairing 90 EUR per person

Child rate 32 EUR (from 8 to 12 years old)

Parties of 4 or more guests (except in-house guests)

Aperitif from 7:00 p.m and dinner till 8:00 p.m

