

New Year's Day Menu

Choice of starter :

Marbled duck foie gras terrine

or

Crab salad with delicate dill cream

Lemon jelly and avocado tartlet

or

Perfect egg

With Paris mushrooms Black truffle from Périgord



Choice of Main Course :

Lobster and scallop risotto

Langoustine sauce

or

Slow-cooked guinea fowl supreme

Seared duck foie gras and Périgord black truffle

or

Grilled veal tenderloin

Sautéed seasonal vegetables and crispy potato millefeuille



Assortment by pastry chef Alexandre Mornet

79 EUR per person

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

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

Lunch from 12:00 p.m till 1:30 p.m

