

NEW YEAR'S EVE

MENU

APPETIZERS

(SERVED WITH A GLASS OF CREMANT DE BOURGOGNE)

Entrées

STEAK TARTARE

90 g finely chopped raw Black Angus beef, traditional sauce, croutons & condiments

(PAIRED WITH MAISON TRÉNEL, MORGON GAMAY 2023)

HÙITRES FRAÎCHES

Three fresh oysters with mignonette sauce

(PAIRED WITH MAISON TRENEL MACON -VILLAGE 2023)

VELOUTÉ DE TOPINAMBOUR

Jerusalem artichoke velouté, truffle chantilly

(PAIRED WITH CÔTE DU RHÔNE BELLERUCHE 2024)

Plats

TOURNEDOS ROSSINI

Black Angus eye fillet wrapped in prosciutto, topped with a slice of foie gras, served with creamy mashed potato, mushroom sauce & truffle oil

(PAIRED WITH CROZE HERMITAGE MEYSONNIER 2023)

CANARD CONFIT

House-made confit duck leg, Sarladaise potatoes

(PAIRED WITH MALAKOFF SHIRAZ 2016)

FILET DE VIVANEAU

Pan-fried snapper fillet, cauliflower purée, fried kale & roasted almonds

(PAIRED WITH CÔTE DU RHÔNE BELLERUCHE 2024)

TARTE TATIN DE BETTERAVE

Beetroot upside-down caramelised tart, thyme & honey, fresh goat cheese

(PAIRED WITH MACON VILLAGE 2023)

Trou Normand - Apricot sorbet with apricot liqueur

Desserts

(PAIRED WITH BANYULS BILA HAUT 2021)

CRÈME BRÛLÉE

Vanilla bean crème brûlée

AUMÔNIÈRE

Crêpe filled with caramelised apple & chocolate, served with vanilla bean ice cream

FONDANT CHOCOLAT

Warm chocolate fondant served with vanilla custard

DUO DE SORBETS

Lemon and mixed berry sorbet, raspberry coulis, chantilly cream



Bonne Année

\$180/Pers

(+\$50 pairing wine)