

NEX YEAR'S EVE
€940 PER PERSON

ICED ARTICHOKE CREAM, GRATED COFFEE BEANS
osciètre Caviar from France, olive and hazelnut oil

BEEF « CONSOMMÉ »
chilled with Xérès wine, black truffle ravioli, flakes of aged parmesan

POACHED FOIE GRAS WITH SEASHELL BROTH
mushroom tobacco

SEABASS « AIGUILLETTE »
black truffle veil, melted herbs, watercress and sorrel sauce

DUCK FROM BURGAUD ON A RACK
*massaged with spices and grilled on ardent embers
scarole chicory cooked in salted butter, olive oil and juniper*

LONGLY CANDIED QUINCE
Vin jaune syrup marbled Fontainebleau and walnuts

CHOCOLATE CRISPY FUSEAU
White truffle caramel and fleur de sel