# ALLÉNO PARIS

## NEW YEAR'S EVE
## THURSDAY 31 DECEMBER 2026

GUILVINEC LANGOUSTINE POACHED À LA NAGE
*"vert pré" sauce*

SCALLOPS WITH TOMATO PIGMENTS
*celeriac extract sauce and white truffle*

STEAMED COMTÉ CHEESE SOUFFLÉ
*leek minestrone with winter black truffle coulis*

STURGEON "NONNETTE" AS A BRIOCHE WITH CAVIAR
*smoked farmhouse cream with bacon jus*

ALICE'S POULARDE IN A CEREAL CRUST
*confit egg yolk with a truffle coulis and cooking broth*

COMICE PEAR MEDALLION
*farmhouse cream infused with bergamot lemon*

CHOCOLATE FEUILLE À FEUILLE
*Meyer lemon, cardamom and Grenoble walnuts*

*After dinner, the evening will continue to music at Pavyllon, within Pavillon Ledoyen.*

***€940 per person, VAT included***
*Net price, service included, excluding drinks*

*Reservations: +33 1 53 05 10 00*
*allenoparis@ledoyen.com*
*www.yannick-alleno.com*

PAVILLON LEDOYEN

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## NEW YEAR'S EVE
## THURSDAY 31 DECEMBER 2026

BORDEAUX BLANC
*Château Monbousquet 2019*

CORTON-CHARLEMAGNE GRAND CRU
*Domaine Jean Chartron 2016*

CHAMPAGNE
*Dom Pérignon Vintage 2017*

VOLNAY 1ER CRU "CLOS DES DUCS"
*Marquis d'Angerville 2017, magnum*

SAUTERNES
*Château de Fargues 1998*

BAS-ARMAGNAC
*Domaine Dartigalongue 1976*

***Wine pairing***
***€520 per person, VAT included***
*Net price, service included*

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