NEW YEAR'S EVE

MENU

250€

Truffle gougère

Scallops

delicately crisp daikon, clementine zest, tangy vinaigrette

Foie gras

sauternes jelly, chutney, toasted dried fruit bread

Turbot

perfectly cooked, with meltingly tender leeks and Vin Jaune sauce

Beef Rossini

beef fillet, truffled potato mousseline, beef jus

Truffled Brie de Meaux

Maison Quatrehomme

Souffle glacé

Grand Marnier,
citrus notes and bitter orange