



NEW YEAR'S EVE MENU

AMUSE-BOUCHE

Gambero Rosso tartare with citrus caviar

MI-COOKED FOIE GRAS WITH QUINCE

Quince confit with cider vinegar, homemade fine brioche

ARCTIC CHAR

Iodised Champagne butter,
fennel and orange salad with Timut pepper

VEAL FILLET WELLINGTON

Wrapped in puff pastry, roasted salsify, Madeira jus
Truffle potato mousseline

UPSIDE-DOWN BEAUFORT TART

Parmesan shortbread, Beaufort espuma,
fig confit with Sherry vinegar

DESSERT

Victoria pineapple ravioli, Victoria pineapple compote with vanilla
and Loïc's honey, bergamot crèmeux, coconut sorbet

MIGNARDISES

Lemon macaron
Vanilla choux pastry