

MONDAY, DECEMBER 31

New Year's

EVE DINNER

FEUILLETAGE

Spinach, Parisian ham, black truffle

IMPERIAL LANGOUSTINE

Cauliflower mousseline, parsley juice,
Imperial French Caviar

ROYAL FOIE GRAS

Lobster bisque sauce,
black truffle julienne

TURBOT

Leek, thyme and lemon potatoes,
seashell juice

NORMANDY PEAR

Sorbet, served with Genepi liqueur

WAGYU BEEF ON THE GRILL

Parnsips baked in clay,
fried garlic petals, mustard condiments

**FRESH "PÈRE FAVRE" GOAT CHEESE
& BLACK TRUFFLE**

Frisée salad with walnuts,
toasted cereal bread

BLOOD MOON VACHERIN

Slow cooked confit citrus fruit,
ganache cream with blood orange,
Slow cooked sweet chestnut meringue

**COFFEE, TEA AND HERBAL
TEA INFUSIONS**

Chocolate truffles, 'bugnes' doughnut
style pastries and mandarines

350 € per person,
accompanied by a glass of Champagne Veuve Clicquot

A VEGETARIAN MENU WILL ALSO BE AVAILABLE UPON REQUEST



TUESDAY, JANUARY 1

NEW YEAR'S
Brunch

145 € per person,
accompanied by a glass of Champagne rosé Castelnau