

1st January 2018 Menu

195€ per person

285€ per person with wine

Amuse bouche

Crystallised duck foie gras in Port wine jelly/Comté crisp and black truffles/Marinated sea bass with ceps

Champagne 1^{er} Cru « Fleur de Champagne », Duval Leroy

Starter

Imperial Caviar

Marinated scallops, « ratte » potatoes served warm

Fish

Turbotin

Stewed in truffle juice, salsify smoked with beech wood

Puligny-Montrachet 1^{er} Cru Chalumaux 2007, Joseph Drouhin en JEROBOHAM

Main Course

Capon from the Landes

The supreme with duck foie gras and black truffles, caramelized legs, fruits and winter vegetables

Languedoc - Hérault « Les Hauts de Carol's » 2013, La terrasse d'Elise

Cheese

Vacherin du Mont d'Or

Served on pedestral table, candied fruits chutney

Juraçon Moelleux 2015, Domaine de Souch

Desserts

Mango and Passion fruit

Like a floating island with cambawa and coconut

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Chocolate « Grand Cru »

In fine tart, ice cream and creamy of Tahiti vanilla

Banyuls Grand Cru 2008, Terramar

Coffee and mignardises