

The New Year's Eve menu

305€ per person

450€ 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 Blanc de Blancs, Ruinart en MAGNUM

Starters

White Truffle from Alba

Chestnut royal and pumpkin

*

Imperial Caviar

Marinated scallops, « ratte » potatoes served warm

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

Fish

Turbotin

Stewed in truffle juice, salsify smoked with beech wood

Before the Main Course

Black Truffle from Périgord

In « Mille-Feuille » with Jerusalem artichoke, parmesan emulsion

Nuits Saint Georges 1^{er} Cru Les Damodes 2001, Domaine Remoriquet

Main Course

Capon from the Landes

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

Hermitage 2013, Domaine du Colombier

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 combawa and coconut

*

Chocolate « Grand Cru »

In fine tart, ice cream and creamy of Tahiti vanilla

Banyuls Grand Cru 2008, Terramar

Coffee and mignardises