



NEW YEAR'S EVE MENU

Amuse-bouche



Tartar-style smoked duck breast, roasted hazelnuts,
crunchy caramelized apple

or

Cream of pumpkin soup with chestnuts, poached egg, coppa bits

or

Warm oysters, orange and anise emulsion



Roasted monkfish tail, porcini mushroom sauce, croustis-style
gratin dauphinois

or

Grilled prawns with citrus fruits, lemongrass and coriander, vitelotte
(purple potato) puree and winter vegetables

or

Heart of rump steak Rossini à la plancha, mendiant's wine and pear
sauce, trilogy of orange glazed carrots

or

Gnocchi al verde



Clementine and gingerbread tiramisu

or

Bavarian verrine with red berries

THREE-COURSE MENU 90€ PER PERSON

GLASS OF CHAMPAGNE, TEA OR COFFEE AND WATER INCLUDED

