

New Year's Eve Menu

TUESDAT 31ST DÉCEMBER 2019

AMUSE BOUCHE



ENTRÉE

Duck Foie Gras from the "Landes"
Pear William fine jelly



FISH

Lotte cooked in it's saffron broth,
Melted leeks with vanilla flavours



MEAT

From "Barbarie", the duckl, slowly cooked
Reduced orange juice, vitelotte cake



CHEESE

The goat, prepared in different ways



PRE-DESSERT



DESSERT

Velvet pear,
Yuzu praliné

PRICE : 135€

Wine pairing in 5 steps
70€

