



NEW YEAR'S EVE

Gala Dinner

€130 per person

Appetizer

*Langoustine ravioli with yuzu pearls
Crispy foie gras with a fig centre*

Served with a glass of Champagne
(Cuvée La Licorne - Devaux)



Scallop carpaccio
with passion fruit

or

Perfect egg
on a parsnip cream, truffle shavings and reduced jus



Veal tournedos

*with morel mushroom and white Port sauce,
served with ratte potatoes and vegetables*

or

Cod loin
with spiced sauce, risotto and Champagne foam



Cheese selection



Red berry and vanilla pavlova

or

Pascal Caffet "Merveilleuse" log
*Hazelnut praline crunch, 70% dark chocolate
mousse, almond biscuit.
White chocolate décor & hazelnut whipped cream.*

Reservations: +33 (0)3 51 59 95 55