

HAPPY NEW YEAR

NEW YEAR'S EVE MENU • 135 €

APPETIZERS

Gingerbread-style macaron with homemade foie gras mousse and fig chutney

Homemade gravlax and beetroot, light herb cream, yuzu gel

Abondance cheese gougère

STARTER

Perfect egg, mushroom cream, chorizo chips and parmesan tuile

MAIN

Veal filet mignon, Porto sauce, grilled morels, creamy mashed sweet potatoes
and glazed baby carrots

DESSERT

Dark Valrhona chocolate, raspberry and praliné "Mystère"

Sweet bites : lemon-basil mini pie, mango-passion macaron, chocolate bite



One glass of Champagne