

NEW YEAR'S EVE MENU



Hoist the sails

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Gourmandise d'ici

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Langoustine & Caviar

Langoustine tartar with French caviar Creamy langoustine with a hint of lemon

Breton lobster

Half lobster tail roasted in salted butter Claws agnolotti, fresh citrus fruit Green curry & lemongrass emulsion

Beef from the Côte 2000

Barbecued beef Truffled potato feuille à feuille Fresh truffle beef jus

Farmhouse Reblochon cheese flaked and smoked with fir

Buckwheat & black truffle

The Agrumist

Last of the rope

180€ per seat - Excluding drinks



