MENU

Nouvel An

AMUSE-BOUCHE

Saint-Jacques poêlée, mousseline de chou rouge, caviar de saumon

ENTRÉE

Pressé de foie gras et gel de porto, insert de figue

PLAT

Filet de bœuf poêlé, sauce porto/morilles, pomme Anna croustillante, mousseline de panais et mini-carottes glacées

FROMAGE

Assiette de fromage

DESSERT

Sphère de chocolat noir, cœur passion, crumble chocolat-noisette, zestes de citron vert



89€

MENU

New Year's Eve

AMUSE-BOUCHE

Pan-seared scallop, red cabbage mousseline, salmon roe

STARTER

Pressed foie gras with Port wine gel and fig centre

MAIN COURSE

Pan-seared beef fillet, Port wine and morel mushroom sauce, crispy Pommes Anna, parsnip mousseline and glazed baby carrots

CHEESE

Cheese platter

DESSERT

Dark chocolate sphere with a passion fruit centre, chocolate and hazelnut crumble, lime zest



€89