



Menu New Year's Eve

Monday 31st December 2018

La Cuisine l'E7

Apéritif

Coupe de Champagne
Charles Heidsieck Brut

AB

Foie gras with hibiscus jelly, preserved orange jam

Starter

Crab and tea jelly with green apple, cucumber and radish pickles

Main course

Matured beef fillet in Beaufort cheese crust, Parme ham,
fingerling potato and truffle purée, porto sauce

Desert

Preserved mandarine with napoleon, creamy chocolat and seasalted caramel
and sablé

Price : 89€ per person
Drinks not included