

December 31st, 2024

New Year's Eve menu

APERITIFS

**Glass of champagne
Festive canapés**

AMUSE BOUCHE

Abalone with parsley butter

FIRST COURSE

Blue lobster, orange brûlée and tarragon

SECOND STARTER

Wagyu beef and caviar

MER

Seared scallops à la Rossini

TERRE

Sautéed venison loin, Grand Veneur sauce

PRE DESSERT

Blackcurrant éclat, chestnut and streusel

DESSERT

Chartreuse parfait, saffron water, lemon meringue

MENU: 375€

FOOD AND WINE PAIRING : 175€