

New Year's menu

APPETIZERS

Foie gras mousse

Onion chutney

Poached trout

Cooked à la minute in a miso and lemongrass broth



STARTERS

Trio of hot oysters

Champagne and leek fondue with horseradish

Foie gras Ramen

Slices of angus beef, shiitake mushrooms and
ajitsuke tamago egg

MAINS

Stuffed Lamb Saddle

Morel mushrooms and gingerbread, diced
celeriac and spelt risotto-style, rich lamb jus

Stuffed squid

Grey shrimp, Jerusalem artichoke and Chinese cabbage,
crush tomatoes with thyme flambéed in cognac

DESSERTS

Vacherin

with candied chestnuts

Crispy wafer

Banana mousse, flambéed blood orange segment

89€