

Appetizer

Langoustine tartare, granny apple and ginger granita

Starters

Calf sweetbread pastilla and ceps, gravy flavoured dressing

Snacked scallop and creamy cauliflower with Aquitaine caviar

Main courses

Rolled sole and chorizo, tiny leaks and Piquillos butter

Champenoise break...Quince and Champagne sorbet

*Half roasted pigeon and confit thigh, parmesan and truffle risotto,
butternut crisp*

Cheese

Creamy Roquefort blue-cheese, Muscade flavoured pear

Desert

Before the desert... "Crème brûlée" and salted peanuts

Crispy gruétine with creamy caramel and exotic fruits confit

Coffee and delicacies

New Year's Eve menu - 130 € per person (drinks not included – glass of champagne included with appetizers)