

L E B O R D E A U X

New Year's

EVE

December 31st, 2024

Appetizer

Starters

Sea bass tartar

Sturia Caviar, Ahoy gin jelly, citrus

Semi-cooked foie gras terrine

Aniseed mandarin chutney, toasted brioche

Main courses

Scallops

Celery and truffle risotto

Roast veal quasi

Salsify confit with Armagnac, seasonal mushrooms, rich jus

Pre dessert

Mango passion sorbet

White cheese emulsion

Dessert

Coconut freshness

Pink grapefruit, pink champagne sorbet

Sweet petits fours

Truffle Brie from Maison Deruelle, young winter shoots. Supplement of 19€ per person

225 €

