



NEW YEAR'S EVE

December 31st, 2024

Oyster

Shallot, Caviar, Cassoulet

Scallops

Tuberous chervil, Hiomi, White truffle

Carabinero prawns

Kaffir lime, Fennel, Oriental sauce

Red mullet

Bottarga, Watercress, Brown gravy

Veal

Pine tree, Salsify, Blanquette

Royal-style squab

Black garlic, Melting apple, Senator Couteaux style

Citrus fruits

Hazelnuts, Cream cheese, Timut pepper

Chocolate

Pecans, Truffle, Caramel

490 €

