

EPICURE

NEW YEAR'S EVE
TUESDAY, DECEMBER 31ST 2024

CRAB

crumbled with lemon from Menton and Oscietra caviar.

BLACK TRUFFLE

as a potato pie and foie gras with chestnut.

LOBSTER

poached in aromatic butter, with broad beans and asparagus, mandarin coral nage.

TURBOT

carbonara-style, with white truffle.

VENISON

roasted fillet with spices, beetroot with red cabbage and candied quince, "poivrade" sauce.

MONT D'OR

steamed soufflé with truffle.

CORSICAN CLEMENTINE

refreshed with herbs, Alfred Gratien Champagne foam.

NEW YEAR'S DELIGHT

1450 €