



NEW YEAR'S EVE
TUESDAY, DECEMBER 31ST 2024

Langoustine

carpaccio with caviar, iced apple with shiso.

Sea scallops

roasted, squash gnocchi with white truffle.

Wild sole

cooked « meunière », Jerusalem artichoke confit and jus with black truffle.

Veal tenderloin

braised sweetbread ravioli, young vegetables and roasted jus.

Brie de Meaux

with dried fruits.

Champagne fine bubbles

lemon from Menton variations, pear emulsion.

695 €