



New Year's Eve

Dinner Cocktail

140€ per person (excluding drinks)

Animations Stand

Oysters, foie gras, Iberian ham, smoked scallops, egg floating

Cold dishes

Organic sea bass, cucumber and granny Smith apple maki

Blinis and smoked salmon from Barthouil

Lacquered duck breast with black sesame

Organic mango passion salmon tartar

Beef tataki with cabbage semolina

Royal sea bream ceviche

Hot dishes

Organic sea bass from Friuli, Breton curry cream

Grilled padron with fleur de Sel de Camargue

Thinly sliced rib steak with fresh thyme

Duck and sweet potato parmentier

Asian-style marinated prawns

Vegetable skewers

Desserts

Tray of cheeses, jams and dried fruit

Tonka bean chocolate mousse

Limoncello Entremet

Lemon meringue pie

Crêpes Suzette

Tarte tatin

Net prices VAT included



Christmas Menu

Served for Dinner on December 24 and Lunch on December 25, 2023

120€ per person (drinks not included)

The Chef's appetizer

The Scampi

Roasted, celery risotto with yellow wine, aged parmesan, lemon emulsion and saffron jus

Starter

The Mediterranean Seabass

In two ways, carpaccio with combava zest, Osciètre caviar, aromatic baby greens and flame-seared, spiced roasted cauliflower, mango condiment

Fish

The Skrei

Gently seared, cream of parsnip with orange, clams in yellow wine and caramelised chard rib, bone juss

Meat

Farmhouse guinea fowl

With black truffle, pan-fried oyster mushrooms with herbs, confit potatoes in a full-bodied jus, lemon condiment

A selection of cheeses for additional 21€

Dessert

The Bûche

Crunchy and melting chestnut flavoured with vanilla, ginger orange imperial, bursts of tangy chestnuts

Net prices VAT included



New Year's Eve Dinner

Served in 7 courses

210€ per person (excluded drinks)

The Chef's appetizer

Farmhouse quail eggs with black truffle
Smoked Jerusalem artichokes and roasted Piedmont hazelnuts

Starter

Scallops from the Bay of Saint Brieuc
Roasted with hazelnut butter, celery confit with Madagascar vanilla, citrus chutney
and saffron emulsion

Fish

The Blue Lobster
Sand carrots, crispy buckwheat tuile and carcass consommé with citrus fruit and elderflower

Meat

The Deer
The hazelnuts roasted with rosemary, grenailles confit in a full-bodied black truffle jus,
pan-fried oyster mushrooms with herbs, pomegranate condiments and Alpilles red wine jus

Cheese

The Cheese
Poached pear with saffron pistil, caramelised olive chutney, young shoots
and tangy flowers, cereal bread tuile

Desserts

The Chip
Citrus truffle, caviar and buckwheat crisp

The Chocolate
From Brazil, frozen island delights, exotic freshness, macadamia lace, saffron ice cream