



By Alexandre Dionisio

REVEILLON DU NOUVEL AN – NEW YEAR'S EVE

Friday 31 December 2021

Langoustine de Guilvinec

Huître - caviar Dauricus – concombre

Oyster – *Dauricus caviar* - cucumber

Foie Gras Lafitte

Anguille - passion – brioche

Eel – *passion fruit* - brioche

Sole de nos côtes

Algues - bintje - œuf de caille

Seaweed – *bintje potatoes* – quail egg

Saint Jacques de Dieppe

Châtaigne – truffe noire Mélanosporum – brioche

Chestnut – *Melanosporum black truffle* – brioche

Chevreuil de nos Ardennes

Airelles - poivrade – dauphine

Cranberries – *poivrade sauce* – dauphine potatoes

Tuber magnatum

Vanille Tahiti - opaline – Maldon

Tahiti vanilla – *opaline* – Maldon salt

Macchiato

Amaretto - sponge cake – cacao

Amaretto – *sponge cake* – cocoa

La coupe de champagne aux 12 coups de minuit

A glass of champagne at midnight

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Menu en 7 services à 270€ - 400€ boissons comprises (apéritif, vins, eau et café)
7-course menu at 270€ - 400€ all drinks included (aperitif, wine, water, coffee)

Acompte de 270€/personne - *deposit 270€/person*