



New Year's Eve menu created by our chefs, Ramzi Samar and Michel Portos, a 2 Michelin star chef and Chef of the Year in 2012 by the Gault & Millau guide

Tuesday 31st December 2024



A seven-course menu

Chestnut cappuccino, truffle cream, leek shoots

Grilled oyster, white butter sauce with wakame

Foie gras terrine, Sauternes jelly



Scallops confit with citrus fruits, vanilla olive oil, celery, clementine jus



Turbot fillet, trout eggs, artichoke with vadouvan spices, champagne emulsion



Beef Wellington, mushroom duxelles, potato aligot style, Rossini sauce



Tête de Moine cheese, raisins, cress, roasted pecan nuts



Frozen chocolate macaron, truffle, cocoa sorbet, liqueur



Vanilla sponge cake, citrus fruits, almond milk, blood orange sorbet

Upon request, this menu will be adjusted in case of allergies or dietary restrictions



180 €

Price per person excluding drinks, taxes and service included

And plenty of other surprises as well!