

MENU RÉVEILLON
SAINT SYLVESTRE 2021-22

240€

BEAUTIFUL CAMARGUE OYSTER,
SALICORNIA, CITRUS FRUITS, LONG PEPPER

—

AMBERJACK GRAVLAX, PINE KERNEL CREAM ,
SQUASH AND BLACK OLIVES

—

HALF-COOKED DUCK FOIE GRAS,
CANDIED ARTICHOKE, BLACK GARLIC

—

ROASTED LOBSTER IN RARE PEPPERS,
MUSHROOMS IN LIGHT RAVIOLE

—

SEARED SCALLOPS,
IODIZED CAULIFLOWER VELOUTE WITH AQUITAINE'S CAVIAR

—

BEEF TENDERLOIN,
FLAMED ROOT VEGETABLES, SLIGHTLY ACID JUICE

—

EXOTIC FRUITS AND PASSION FRUIT SORBET

—

MONT BLANC
(whipped cream, meringue, crystallized chestnuts, chestnut cream)

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MIGNARDISES