



NEW YEAR EVE

MENU

APERITIF

A glass of champagne accompanied by 3 Amuses bouches

STARTER

Duck foie gras, touch of Guérande salt, mango chutney, mini-brioche

DISH

Beef fillet with Morels with new potatoes and small vegetables

PLATE OF REFINED CHEESES

Duo of Cheeses and its vegetable leaf

NEW YEAR'S DESSERT

New Year's treat

accompanied by a glass of champagne

DRINKS

1 bottle of wine for 2

Choice between Bordeaux Le Puits Saint Martin 2021 (red wine)

or Chardonnay Les Déesses Muettes Saint Guilhem le Désert 2021 (white wine)

and still and sparkling water, coffee

Vegetarian Menu

(to be ordered at the reservation)

APERITIF

A glass of champagne accompanied by 3 Amuses bouches

STARTER

Quinoa salad with figs and crunchy vegetables

DISH

Roast tofu steak, mashed potatoes with olive oil, grilled vegetables

PLATE OF REFINED CHEESES

Duo of Cheeses and its vegetable leaf

NEW YEAR'S DESSERT

New Year's treat

DRINKS

1 bottle of wine for 2

Choice between Bordeaux Le Puits Saint Martin 2021 (red wine)

or Chardonnay Les Déesses Muettes Saint Guilhem le Désert 2021 (white wine)

and still and sparkling water, coffee

*non-contractual menu, subject to change

Kid Menu

STARTER

Smoked salmon carpaccio, citrus cream on blinis

DISH

Chicken supreme and potato gratin

NEW YEAR'S DESSERT

New Year's treat

DRINKS

Soft at your discretion

*non-contractual menu, subject to change