



NEW YEAR'S EVE & NEW YEAR'S DAY
December 31st & January 1st

STARTERS

TERRINE OF FOIE GRAS WITH PEPPER AND CHAMPAGNE, MELTING QUINCES, BRIOCHE BREAD	25€
BELUGA LENTILS AND QUINOA SALAD, GREEN ASPARAGUS, MEDIUM BOILED ORGANIC EGG	23€
MARINATED SALMON CUBE WITH BARKS OF YUZU, AVOCADO CREAM, CRISPY VEGETABLES, WASABI CREAM	24€
MARINATED BEEF CARPACCIO, BUFALA BURRATA, ARTICHOKE AND CANDID MUSHROOMS	21€
CARPACCIO DI MANZO MARINATO, BURRATA DI BUFALA, CARCIOFI E FUNGHI CANDITI ALL'OLIO D'OLIVA	
HALF LOBSTER ON A MANGO SALAD WITH THAI BASIL, GRILLED PEANUTS, SWEET AND SOUR SAUCE	34€

SOUP & PASTA

RED KURI SQUASH VELVET WITH CHESTNUT, SAUTÉED FRESH FOIE GRAS, BREAD STICK	22€
TORTELLONI STUFFED WITH TRUFFLES AND POTATOES, SAUTÉED CEPS AND CHANTERELLES, RABBIT JUICE	27€
RIGATONI WITH EGGPLANT, FRESH TOMATOES, ROCKET SALAD AND SMOKED MOZZARELLA	21€
BLACK TAGLIATELLE WITH SHELLFISH JUICE, MULTICOLOR VEGETABLES, HALF LOBSTER	34€
RISOTTO WITH ERDRE SAFFRON, VEAL SHANK, OSSO-BUCCO JUICE	24€

MAIN COURSE

ROASTED DUCK BREAST WITH LAVENDER HONEY, CRISPY POLENTA, CREAMY PARSNIP, BIGARADE SAUCE	34€
GRILLED BEEF FILET, FRESH FOIE GRAS AND CANDID RED ONIONS, TRUFFLE POTATOES GRATIN, VELVET SAUCE	39€
SAUTÉED VEAL ROLL ON, CARAMELIZED ROOT VEGETABLES, TRUFFLE POTATO GRATIN, JUICE	32€
ROASTED BACK OF COD FISH, OLIVES AND CHORIZO, COCO BEANS, VEGETABLES BAYALDI	30€
GRILLED MEDITERRANEAN SEABASS, VEGETABLES BAYALDI, VIRGIN SAUCE WITH PINION AND BASIL	34€
"BLACK TIGER" PRAWNS TEMPURA, CREAMY PARSNIP, CARAMELIZED ROOT VEGETABLES, SWEET AND SOUR SAUCE	32€

DESSERTS

MILK TART WITH DRY FRUITS	9€
PINEAPPLE CHEESECAKE	9€
TIRAMISI WITH FIGS AND SPECULOOS	9€
ICE CHESTNUTS « MONT-BLANC »	9€
MANGO, COCONUT ICE CREAM	9€

LA CHANCE NOUS ÉLÈVE