



NEW YEAR'S DAY

MENU

by Chef

Marcel Ravin

Thursday, January 1st 2026



OPENING DELIGHT - TO SHARE

Smoked salmon heart | Citrus | Sweet potatoes
Crispy sauce poivrade artichoke
Pressed duck foie gras terrine
Gillardeau oyster sabayon | Sugar Cane vinegar
Lobster medallion in belle-vue style with caviar
Scallop carpaccio | Winter truffles

TO GRACE THE MAIN COURSE

Confit sea bass with Jamaican pepper | Seafood blaaf | Creole pumpkin cream



Saddle of lamb from Les Alpilles | Spices | Winter vegetables

REFINED CHEESE

Truffled brie nougatine | Crunchy salad | Cane molasses vinaigrette

TO DELIGHT - TO SHARE

The chocolate of my childhood
The Monacoco
Paris-Brest
Exotic fruit carpaccio | Maracudja sorbet
Apple-pear almond crust



Petit fours