



MENU RÉVEILLON 80 €

STARTERS :

FRESH SCALLOPS GRILLED

CHESTNUT SOUP WITH TRUFFLES

2-KIND FOIE-GRAS

MAIN COURSES :

TURBOT FISH FILET with YUZU SAUCE

WILD DEER Tournedos with CEPES MUSHROOM SAUCE

LAMB FILET MIGNON with GARLIC CREAM

DESSERTS :

EXOTIC FRUITS TATIN PIE

BLACK-FOREST CAKE

GUAYAQUIL CHOCOLATE LAVA-CAKE

WINE PAIRING:

2 glasses of Grands Crus Wine : 35 €

3 glasses of Grands Crus Wine: 50 €

Coupe de Champagne Drappier : 15 €

NB : some dishes can be changed depending on the availability of the products as we do our market the 31st morning