



**New Year's Eve
2018**

Menu 95 €

- Aperitif:** Glass of Champagne,
Amuses bouche
- Starter** Duck foie gras with truffle, mango chutney
Or Carpaccio of Tiger prawns and sea bass,
Kalamansi lemon and truffle oil
- Main Course** Scallops from Port-en-Bessin in Normandy, Butternut purée
with truffle and Butternut chips
Or Breast of free range chicken from Argoat,
Risotto with morels
- Dessert** Dark chocolate cake with crunchy praline
Or Lemon dome, nougatine and crunchy biscuit with coco



New Year's Eve
31 december 2018

110 €

- Aperitif:** Glass of Champagne,
Amuses bouche
- Starter** Duck foie gras with truffle, mango chutney
Or Carpaccio of Tiger prawns and sea bass,
Kalamansi lemon and truffle oil
- Main Course** Scallops from Port-en-Bessin in Normandy, Butternut purée
with truffle and Butternut chips
Or Breast of free range chicken from Argoat,
Risotto with morels
- Cheese** Sélection from Marie Quatrehomme,
Meilleur Ouvrier de France
Saint Maure de Touraine, Comté 24 mois,
Saint Marcellin
- Dessert** Dark chocolate cake with crunchy praline
Or Lemon dome, nougatine and crunchy biscuit with coco