

New Year's Eve Menu

Dinner

PATIENCE

Lobster medallion with winter vegetables, coral sauce

STARTER

Duck foie gras from the South-West, pear and fig
chutney, Parisian brioche

MAIN COURSE

French scallops, tender leeks, champagne foam, and Aquitaine caviar

or

Veal rump, root vegetables, chestnut cream, shaved black truffle, and
reduced jus

CHEESE

Aged cheese, mixed baby greens, dried fruit bread

DESSERT

A CREATION BY MAISON LENOTRE

Gourmet Midnight Treat, Chocolate Crisp

MIGNARDISES

Macaron and mendiante chocolate

DRINKS & WINE

Pommery Champagne – 1 glass as an aperitif and 1 glass with dessert

IGP Vin de Pays d'Oc Chardonnay Viognier* / AOP Médoc*

Mineral water, coffee

*One bottle (75cl) for 4 people

Menu subject to change without notice

Allergies can be accommodated in the menu.