New Year's Eve Menu

Dinner

PATIENCE

Lobster medallions with winter vegetables and Menton lemon

STARTER

Foie gras de canard du Sud-Ouest au poivre de Madagascar,
chutney poire figue, brioche parisienne toastée

FIRST MAIN COURSE

Duck foie gras from the South-West with Madagascan pepper,
pear and fig chutney, toasted Parisian brioche

SECOND MAIN COURSE

Veal cutlet, mashed potatoes, root vegetables,
grated black truffle, Périgueux sauce

CHEESE

Matured cheese, a mix of young salad leaves, bread with dried fruit

DESSERT

A CREATION BY MAISON LENÔTRE

Minuit gourmand, croustillant chocolat

MIGNARDISES

A gourmet midnight treat, with a crunchy chocolate coating

DRINKS & WINE

Pommery Champagne – 1 glass as an aperitif and 1 glass with dessert
AOP Macon village* / AOP Pessac-Léognan*
Mineral water, coffee

*One bottle (75cl) for 4 people

Allergies can be accommodated in the menu.