



New Year's Eve menu

ROUGE

Oyster in Green Apple Jelly

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Semi-Cooked Landes Foie Gras with
Wine Confit, Brioche Bread

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Pan-Seared Hake, Leeks, and White Wine Sauce
with Trout Roe

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Chicken Supreme Stuffed with
Wild Mushrooms, Poulette Sauce

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Tarte Tatin with Buckwheat Ice Cream

*€160/person, excluding drinks
Unique Menu on 31/12 for Dinner*