THURSDAY, DECEMBER 31, 2026

€450 / PERSON

Prices in euros, VAT and service included. Drinks not included.

AMUSE-BOUCHES

Langoustine tartare, tangy cream and finger lime
and
Comté cheese and black truffle cromesquis

STARTERS

Pan-seared scallops, watercress cream with brown butter,
shaved white truffle
or
Foie gras ravioli with black truffle
or
Thin winter mushroom tart, vin jaune reduction

MAIN COURSES

Lobster vol-au-vent, winter vegetables, creamy bisque
or
Turbot meunière, fondant potato and Sologne caviar
or
Poached chicken supreme, Albufera sauce,
confit potato millefeuille

CHEESE

Truffled Brie, salad

DESSERTS

Madagascar vanilla crémeux, chocolate emulsion, gold flakes
or
Citrus vacherin, finger lime

PETITS FOURS

Chocolate truffle