



New Year's Eve Menu

€250

SMOKED MARLIN

Victoria pineapple confit with salt, tarragon broth

OSCIETRA CAVIAR

Quail's egg, butter-confit potatoes, velours Sousou

SHI DRUM

Marigold flower salt confit, sea urchin condiment,
scents from the Labourdonnais orchard

SPINY LOBSTER

Bornes pork cushion, mango Masala, fermented chilli condiment

TIMELESS BRESSE POULARDE

Patrice's black Mélando truffle, sweet potato,
full-bodied jus with woodland aromas

ABONDANCE

Butter shortbread, Aravis honey, Vosges flowers

FESTIVE BUBBLE

Wild bilberries from our foraging, Gingeli banana, smoked vanilla

MIDNIGHT SPARK

Tamarind sauce, fir bud condiment, Madagascar chocolate sorbet