

NEW YEAR'S EVE MENU

31'st December

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Appetisers

French oyster, passion fruit tiger's milk and trout roe

Brie de Meaux and black truffle fritter

Red prawn tartare and carpaccio with Ossetra caviar





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Starter

Salt-cured duck foie gras with Eiswein veil, green apple, flowers and mango chutney

Fish

Charcoal-grilled wild sea bass with cep emulsion, artichokes, pine nut vinaigrette and black garlic

Meat

Muddled kid goat served with a spoon, truffled Robuchon purée, and spiced reduction sauce

Dessert and coffees

Crunchy white chocolate and bourbon vanilla with salted caramel

Coffees and teas

Nougats and wafers

VAT included

160 € per person



WINE INCLUDED

For the appetiser:

Albamar Pai (D.O. Rias Baixas) Albariño

To continue tasting:

Haus Klosterberg (D.O.P. Mosel-Alemanis) Riesling

Terra de cuques Blanc (D.O.Q. Priorat) Garnacha
blanca, Pedro ximénez

El Seque (D.O. Alicante) Monastrell

Noval LBV Port Unfiltered

An toast with:

Jacques Lassaigne Extra Brut (A.O.C.
Champagne) Chardonnay, Pinot noir

*Mineral water, beer and soft drinks included

VAT included



SERVICE TERMS AND CONDITIONS

- Live music enlivening the evening until the strokes of midnight
- Includes an after-dinner drink or liqueur, the traditional twelve lucky grapes and party favours
- End time: 1.30 am





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