



# New Year' Eve menu

Sunday, December 31, 2023

## **Appetizer bites**

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### **Scallops with Kristal caviar**

Crisp radishes, dragon fruit and maracuja

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### **Cabbage stuffed with Carribean lobster**

Bisque juice with Tahitian vanilla

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### **Lacquered sea bass fillet with truffle juice**

Black truffle white butter, celery-sotto cooked in yellow wine

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### **Clementine sorbet with yuzu juice**

Leclerc Briant brut rosé granita, Osciètre Prestique caviar

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### **Pan-fried deer**

Deglazed with Gin, pear and juniper condiments

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### **« Nyangbo » Grand Cru chocolate**

Coffee-infused ice cream, crunchy cocoa gavotte

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### **Mango refreshed with Mexican pepper sorbet**

Candied date with orange blossom and lime zest

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Mignardises

**490€/ person – Excluding beverage**

Option 110€/ person - Champagne Leclerc Briant included all evening