



New Year's Eve Menu

Delightful moments to ring in the new year

*Sturgeon fillet, lightly smoked, with sour cream mousse,
cucumber, organic egg yolk cream, Beluga caviar & chive oil*

*Essence of Mieral guinea fowl
with peas and stuffed morel mushrooms*

*Wild-caught turbot fillet
with Resina beans, pumpkin & white truffle*

*Parsley sorbet
with yuzu, rowan berry & quince*

*Local milk-fed veal fillet
with black salsify, goose liver ravioli, porcini foam & tarragon*

*Gianduja tartlet
with passion fruit, raspberries & pecan nuts*

Homemade chocolates

A festive greeting from our kitchen!