



New Year's Eve

97.00 per person

Set Menu

Glass of champagne and canape



goose liver terrine stuffed with caramelized apple, accompanied with french brioche.



maine lobster with garden vegetables, white asparagu and sabayon of sauterne.



Champagne sorbet and calvados.



Filet of mediterranean branzino, served with seasonal vegetables, champagne sauce and osetra caviar.

or

Beef chateaubrillant served with fresh black winter truffle risotto.



Charlotte cake passion raspberry mousse and custard sauce.

Reservations Required

