

NEW YEAR'S EVE DINNER

Monday the 31st of December 2018

Three small nice starters at the beginning of your evening

Crispy mille-feuille of foie gras from Chaloisse seasonal chutney with safran pistils

Loctudy's bay prawn in a tartare with citrus fruits / royal of crab with a dash jelly

Scallops from Dieppe cooked with black truffle *Melanosporum* in salted butter / roasted endives and cooking juice

Fillet of beef poached in sea water / *Osciètre* french caviar / puffed potatoes

Chocolate diamond with hazelnuts from Piemont / ice cream with vanilla from Madagascar

260€ttc per person without beverage; 320€ttc per person with beverage
(1 Magnum Champagne Henriot Blanc de Blanc/ 1 mineral water, 2 coffees for 2 people)

To guarantee your table, a deposit of 50% is required upon booking