

# NEW YEAR'S DAY LUNCH

Tuesday the 1<sup>st</sup> of January 2019

Boiled and truffled hen egg

\*\*\*\*

Ceviche of scallops from Dieppe flavoured with coconut and passion fruit/  
coriander oil

\*\*\*\*

Nice fillet of a red mullet from the Mediterranean sea seasonal vegetables with  
mushrooms / civette sauce of local fishing / foie gras flavoured

\*\*\*\*

Fillet of capon from Bresse stuffed under the skin with mushrooms and truffle  
Melanosporum / softy swiss chards

\*\*\*\*\*

Iranian pistaccio delight / butter shortbread with candied sour cherries / citrus  
sorbet

130€ per person without beverage

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