

VV

New Year's Eve Dinner

Served in 7 courses

210€ per person (excluded drinks)

The Chef's appetizer

Farmhouse quail eggs with black truffle
Smoked Jerusalem artichokes and roasted Piedmont hazelnuts

Starter

Scallops from the Bay of Saint Brieuc
Roasted with hazelnut butter, celery confit with Madagascar vanilla, citrus chutney
and saffron emulsion

Fish

The Blue Lobster
Sand carrots, crispy buckwheat tuile and carcass consommé with citrus fruit and elderflower

Meat

The Deer
The hazelnuts roasted with rosemary, grenailles confit in a full-bodied black truffle jus,
pan-fried oyster mushrooms with herbs, pomegranate condiments and Alpilles red wine jus

Cheese

The Cheese
Poached pear with saffron pistil, caramelised olive chutney, young shoots
and tangy flowers, cereal bread tuile

Desserts

The Chip
Citrus truffle, caviar and buckwheat crisp

The Chocolate
From Brazil, frozen island delights, exotic freshness, macadamia lace, saffron ice cream

Net prices VAT included