

HAPPY NEW YEAR'S EVE 2017

PAR FABRICE GIRAUD ET SA BRIGADE

"Paris Mon Amour"

FOIE GRAS FROM VENDÉE

Custard, dashi jelly, earth and sea broth

LOBSTER AND SWEETBREAD

Stacked and shellfish mousse, young leeks with caviar

ORGANIC FARM EGG WITH TRUFFLE

Poached potatoes and strong juice, melanosporum truffle chips

WILD TURBOT

*Admiral-style, Dublin Bay prawns cream, glazed mushrooms
and steamed potatoes*

VENISON

*Tangy barberry and pepper leaf, braised salsify
and small cabbage ravioli*

BRIE CHEESE FROM MEAUX RIPENED BY MME QUATREHOMME

With dried fruits

IMPERIAL TANGERINE

Light cream, tangerine wedges dressed up, imperial tangerine sorbet

BAKED ALASKA

With prunes, Armagnac and honey ice cream with walnut biscuit

At the rate of 335 euros per person, with a glass of
champagne Besserat de Bellefon Cuvée des Moines Brut

The above prices include taxes & service charges.
The restaurant doesn't accept checks.

