

LES GRANDS VERRÉS

NEW YEAR'S EVE MENU

12.31.2017

APPETIZER : OYSTER & SEA URCHIN,
PRESERVED JUNE RASPBERRIES

TURBOT BISQUE, CANDIED LEMON,
JERUSALEM ARTICHOKE, CAVIAR

CEPS RAVIOLI, TRUFFLE, 24 MONTHS
COMTÉ, CHAMPAGNE POACHED QUINCE

DOUBLED DUCK BREAST, FERMENTED
PUMPKIN AND IT'S BUTTER

BRILLAT-SAVARIN,
CRANBERRY COMPOTE

CITRUS "WINDOW" : CRÈME ANGLAISE,
COFFEE, CITRON CAVIAR

MENU : 120€

MENU, WINE & COCKTAILS PAIRINGS : 180€