

December 31 Dinner Menu

ENTRANCE

Southwest duck foie gras, butternut chutney, Parisian brioche

PATIENCE

Creamy cauliflower, crab meat, shellfish jelly

DISHES

- Scallops, melting leeks, Aquitaine caviar sauce
 - Veal quasi, Périgueux sauce, potato mousseline, and grated black truffle
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CHEESE

Cheese matured by our Master Cheesemaker

DESSERT

Created by Lenôtre

La mandarine, vanilla cookie

MIGNARDISES

Madeleine and chocolate

DRINKS & WINE

- Champagne Pommery (1 glass as appetizer and 1 glass as dessert)
- IGP Vin de Pays d'Oc Chardonnay Viognier
- AOP Médoc

- Mineral water, coffee

**One bottle (75cl) for 4 persons*

Menu is subject to changes without notice.