



MENU 31 DECEMBER 2023 / 65 €

COCKTAILS

COCKTAIL PONCE DE LEON

Dark rum, mango juice, passion fruit and lemongrass

COCKTAIL SEX ON CBD

CBD tequila, pineapple juice, lime, grenadine

MOCKTAIL EXOTIC FRESH

Pineapple, mango, passion fruit, tonic

STARTERS

6I FF5H5'HF1 :: 9'D9F8I 9

Savory French brioche, black truffle cream, burrata, grilled zucchini, pesto

C9I : 'D5F: 5#H

Grana Padano cream, poached egg, pan-fried mushroom, bread croutons, coriander

VELOUTÉ DE LA SAINT SYLVESTRE

Chestnuts, sweet potatoes, bread croutons

MAINS

BŒUF ANGUS ROSSINI

Sliced Angus beef, seared and marinated in Yamato soy sauce, foie gras, pepper sauce, served with gratin dauphinois

RISOTTO D'HIVER

Risotto made on order, black truffle and Grana Padano cream, button mushrooms, roasted hazelnuts, coriander

MII CUIT SAUMON

Semi-cooked salmon tataki, golden sesame, mixed leaves, sweet soy sauce, served with sweet potato fries or sweet potato puree

DESSERTS

CHEESE CAKE

Lime zest & coulis

MOELLEUX CHOCOLAT

Salted butter caramel

TIRAMISU

Vanilla & speculoos