



New Year's Eve

Chef's welcome

Air crackers and truffle caviar

Tartlet of brick pastry, red shrimp sphere
and champagne jelly

Corn avocado tuna and basil tacos

Starters

Brittany blue lobster, oscietra caviar

Bisque gel and tarragon béarnaise mousse

First course

Pomegranate risotto, langoustine, cedar and oyster grass
and puffed cod tripe

Second course

Sea bass stuffed with fine black truffle,
Franciacorta wine sauce and crispy Jerusalem artichoke

Pre Dessert

Granny smith apple in 3 textures and beer eggnog

Dessert

Milk chocolate sphere, coffee mousse
and bronte pistachio cream sauce

€ 250 per person