



New Year's Eve 2025 Menu

Hors d'oeuvres

Crispy fine tartlet like a Bellini

Quail egg with Imperial caviar

Winter leaf with foie gras and wasabi sesame

Menu

*Chestnut royale topped with white Alba truffles,
parmesan emulsion*

*Caviar Oscietre and scallop tartare,
delicate watercress velouté*

*Sea bass fillet marbled with light black truffle butter,
peppery artichokes and tetragon leaves*

Capon from Monsieur Tauzin's Farm, cooked two ways:
Breast cooked in a consommé with winter vegetables,
and the thigh caramelized with chanterelle mushrooms and duck foie gras

Brillat-Savarin cheese with truffles, herb salad

Chestnut Parfait with yuzu and a delicate hint of vanilla

New Year's Eve mignardises

670€ excluding drinks - 960€ with wine pairing