

Celebration menu

(op 24+31/12)

Carpaccio of corvina with chive oil and miso espuma



Beef broth with wild mushrooms and hazelnut oil



Sea bass with risotto croquette, fennel and rosemary foam



Kaffir lime sorbet with Champagne



*Venison veal fillet, Banyuls sauce,
leek and savoy cabbage cannelloni, potato gratin*



*Samosa with Bleu d'Auvergne and
dried figs, quince compote*



*Cake with two kinds of chocolate, crème pâtissière
with orange blossom, Grand Marnier and banana ice cream*