

MENU

DECEMBER 31st, 2025

AMUSE-BOUCHE

Mini foie gras tartlet with onion confit

STARTERS

Red tuna tartare, passion fruit, creamy avocado,
blood orange, and vitelotte potato chips

Or

Confit duck cannelloni, mushroom duxelles
with truffle oil

MAIN COURSES

Roasted scallops, black venere rice, lemon-
saffron cream

Or

Beef fillet, pan-seared foie gras, truffled
gratin dauphinois, morel mushroom cream

DESSERTS

Bûche

Small selection of sweets served with coffee

Menu price: €140