



## New Year's Eve 2024 Menu

### *Hors d'oeuvres*

*Crispy fine tartlet, flavours of an Americano*  
*Sea bass rosette with caviar lime and borage flower*  
*Cromesquis of foie gras "Rossini"*

### *Menu*

*Duck foie gras, confit in an artichoke millefeuille, truffle vinaigrette,*  
dried fruit rissoles with 50-year-old balsamic vinegar

*Seared and raw scallops from the Bay of Seine,*  
light broth infused with caviar

*Crispy fine galette with black truffles,*  
Mona Lisa potatoes velouté with caramelized sweet onions

*Capon from Monsieur Tauzin's Farm, cooked two ways:*  
breast glazed with Albuféra sauce and  
thighs in a wild mushrooms and duck foie gras pie,  
served with winter vegetables and garden salads for freshness

*Brie with black truffles, Comice pears with walnuts*

*Citrus freshness, candied chestnuts & Champagne granita*

*New Year's Eve mignardises*

650€ excluding drinks - 920€ with wine pairing