

New Year's Menu

LES AMUSE-BOUCHES

Blini de pommes de terre

Potato blini, vendace roe, crème fraîche & diced apple

Steak tartare à la parisienne

Beef, cured egg yolk, Dijon mustard, capers & red onion

Gougères

Gruyère-filled choux pastries with grated truffle

L'ENTRÉE

Toast aux fruits de mer & homard

Lobster, crab, shrimp and crayfish in a tangy tarragon mayonnaise.
Served on butter-fried brioche, topped with horseradish & trout roe

LE PLAT

Contrefilet de veau à la truffe

Pink-roasted veal sirloin with Jerusalem artichoke purée,
truffle jus with sage oil, crispy oyster mushrooms & potato gratin

LE DESSERT

Bavarois à la vanille

Silky vanilla bavarois with nougat cream, nut praline
& blood orange poached in Cointreau

BONTÉ