

MADAME

New Year's Eve dinner

Wild mushroom tartlet, hazelnuts & Melanosporum black truffle

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Gillardeau oyster in Champagne jelly, Baeri caviar

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Comté gougère, creamy tarama & Timut pepper

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Blue lobster, rich consommé, shellfish ravioli with tarragon

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Charolais beef fillet, pan-seared foie gras, Albuféra sauce with Melanosporum black truffle

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Rosé Champagne & lychee granita

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Dark chocolate fondant, milk chocolate crisp, hazelnut & fleur de sel, Melanosporum black truffle

385€ per person, drinks excluded

Musical entertainment during the evening