



New Year's Eve Menu 2025

Amuse bouche

Camargue oysters and leeks with vinaigrette.

Scallops

lightly seared and served with royal oscietra caviar.

Confit abalone,

rock samphire and vanilla beurre blanc.

Harlequin langoustine,

silky sabayon.

***Roasted venison fillet smoked with juniper,
red cabbage, blackcurrant, and Grand-Vénur sauce.***

Truffled Brie de Meaux

Citrus fruits and Timut pepper.

Petits fours

325€ per person Aperitif, food and wine pairings included

Deutz Brut Classic Champagne

Sancerre Blanc Domaine Vacheron 2024

Chablis 1er Cru Vaillons Vieilles Vignes Domaine Jean Dauvissat 2022

Châteauneuf du Pape Domaine des Sénéchaux 2017

Deutz Brut Classic Champagne