



# *New Year Dinner*

*Scallop Carpaccio  
Chicory and Truffles*

☆☆☆☆

*The Dublin Bay Prawn Roasted  
Sour Quince and Butternut Pumpkin*

☆☆☆☆

*The Pan fried Duck Foie Gras  
Mushrooms, Hazelnuts and Wild Herbs*

☆☆☆☆

*The Sea Bream  
Celery and Yuzu*

☆☆☆☆

*The Quail Roasted  
Foie Gras Sauce, Confit Jerusalem Artichoke*

☆☆☆☆

*The French Cheese  
Stuffed Brie de Meaux Cheese with Truffles*

☆☆☆☆

*The Crunchy  
Chocolate and Truffles*

*Jazz trio  
185€uros per Person (Without Drinks)*

*275 €uros per person with wines, water and coffee included*

*Vouvray sec Domaine du Clos Naudin-Philippe Foreau 2017 (blanc)*

*Chassagne Montrachet Domaine Sylvain Morey 2017 (blanc)*

*Chateauneuf du Pape Château La Nerthe 2013 (rouge)*

*Champagne Collêt « Brut Art Déco »*