



NEW YEAR'S EVE

Dom Pérignon 2013 Champagne glass

Mediterranean blue crab and cauliflower infused with anise
2021 AOP Bandol, L'Irréductible, La Bégude

Warm scallops tartare with truffles, mantle juice with Ventoux lard
2022 AOP Saint-Romain, Sous le Château, A.Gras

Butternut gnocchi and polypod-infused consommé
2022 AOP Saint-Peray, Version Longue, F.Villard

Poached Mediterranean turbot, endives, pears and bottarga
2021 AOP Puligny-Montrachet, 1er cru Champs Gains, G & J.Meunier

Roast venison with juniper berries, artichokes and salsify with black truffle
2014 AOP Châteauneuf-du-Pape, Chaupin, Domaine de la Janasse

Goat's cheese tomme with Melanosporum truffle and wild salad
2022 AOP Vacqueyras, Les Christins, Famille Perrin

Jerusalem artichoke ice cream, smoked praline and creamy vanilla
2016 AOP Champagne, Cuvée 1522, Philipponnat

390€, drinks included