

Menu Saint Sylvestre

~To Start~

Champagne Glass,
Homemade Salmon Gravlax & Dill Whipped Cream

~Starters~

Scallop Tartare, Citrus Vinaigrette, White Radish
Pickles & Granny Smith Apples

or

Pan-seared Foie Gras with Apples, Toast, Red Wine &
Red Fruits Reduction

~Main Courses~

Aubrac Beef Fillet, Pan-fried Chanterelle Mushrooms
with Black Truffle, Parsnip Purée,
Wild Carrots & Meat Jus

or

Breton Cod Loin, Honey Pumpkin Cream, Glazed
Chioggia Beetroot & Wakame Seaweed Beurre Blanc

~Desserts~

Kiwi & Raspberry Tartare, Lychee Espuma
& Lime Crumble

or

Caramel Poached Apples, Madagascar Vanilla
Whipped Cream, Chocolate Tree & Cocoa Crumble

&

Plate of Aged Cheeses & Walnut Salad

140€