



NEW YEAR'S EVE DINNER

By Richard Robe & rhythm by Kdessa

295€ / person excluding drinks

370€ / person for a Food and Wine pairing in 4 times

430€ / person for a Food pairing with Champagne

Appetizer

Scallops

Sweet onion with langoustine butter

Duck foie gras

Poached, celery and black truffle palet, root bouillon

Bass

Fried on scales, oscietre caviar from Kaviari and Parmentier garniture

The Chef's Moment

Poultry from Bresse

Supreme, green cabbage and foie gras served with creamy sauce
Pie stuffed with leg and black truffle, port juice

Brie de Meaux

With black truffle and fine slice of sourdough bread

Delicacy

Chocolate – coconut draughtboard

VAT & Service included

In case of food intolerance or allergy ask our team for the list of ingredients contained in every dish
We do not accept bank checks



KIDS NEW YEAR'S EVE DINNER

By Richard Robe & rhythm by Kdessa

50€ / child excluding drinks

Appetizer

Foie gras with shallot jam and brioche toast

Poultry pie with mushrooms and juice

Chocolate – coco draughtboard

VAT & Service included

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