NEW YEAR'S EVE
2023-2024

Menu

POUR COMMENCER

CARPACCIO DE BOEUF 23
Beef Carpaccio, Firecracker Mizuna, Caper, Shallots, E.V.O.O
or
HUITRES GRATINÉES AU CHAMPAGNE 23
Baked Oysters, Champagne, Leeks, truffle cream parmesan cheese
or
PHYLLO DE CRAB ET MAIS 23
Baked Crabmeat and Corn Chowder in Phyllo Pastry
or
TERRINE DE FOIE GRAS 24
Foie Gras Terrine, Brioche Toast, Fig Jam
or
TARTARE ET CARPACCIO THON 23
Ahi Tuna Tartare, , Sushi Rice, Seaweed Salad, Ginger Lime Vinaigrette

SALADE et FROMAGE 18

Arugula, Brie Cheese, Champagne Vinaigrette

LES PLATS DE RESISTANCE

FILET DE BOEUF 58
Pan Roasted Filet Mignon, Hasselback Potato, Sauteed Garlic Spinach
Maitake Mushroom, Cognac Cream Sauce
or

LA SOLE DE DOVER GRATINÉE AU MEUNIERE 58
Dover Sole, Steamed Red Potatoes, Sauteed Brocolini, Grape Tomato,

or

MAGRET DE CANARD ET CANARD CONFIT 56
Roasted Duck Breast and Leg, Vanilla Yam Purée, Caramelized Endive,
Maple Ginger Sauce
or

CÔTELETTES D'AGNEAU GRILLÉES 56
Grilled Australian Lamb Chops, Twice Baked Potato, Provencal Tomato, Asparagus,
Rosemary Lamb au jus
or

HOMARD CUIT A LA VAPEUR 58
Prosecco Poached Lobster with Sauteed Leeks, Baby Bok Choy, Sweet Corn, Red Potato
or

POELÉE DE SAINT JACQUES ET GAMBAS 56
Pan Seared Sea Scallops & Shrimp, with Mushroom and Asparagus, over Pappardelle,
Lemon-Butter-Caper Sauce

BONNE ANNÉE !