



New Year's Eve dinner created by **Michel Portos**, a two Michelin star chef and chef of the year in 2012, and our chef **Clement Courtemanche**, awarded the Young Talent 2020 prize by the guide Gault & Millau

Friday 31st December 2021



An eight-course menu

Oyster, avocado, kiwi



Crispy veal sweetbreads, mayonnaise of spices



Langoustines, radish, horseradish, grapefruit



Braised deer ravioli, truffle



Scallops, raw and cooked cauliflower, vanilla



Bresse chicken, blue lobster, gnocchi



Tête de Moine cheese, chicory, pear



Pineapple pavlova, mango, coconut, lime

*Price per person: 180 euros (not including drinks)
1 glass of Champagne Gonet Blanc de Blancs included
And plenty of other surprises as well!*