



New Year's Eve vegetarian 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

Chick peas hummus, sumac



Cauliflower, vanilla

Roasted squash with Cajun spices



Vegetable ravioli, jus, truffle

Egg *parfait*, light parsnip mousse, chestnut



Risotto of white coffee and truffle

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!*