



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

Saturday 31st December 2022



A nine-course menu

Arancini with truffle



Squash hummus, seeds crisps

Grilled halloumi, sweet and sour eggplant, Asian grapefruit, crunchy pistachio



Risotto of celery root with truffle, black garlic, roasted onion emulsion

Carrots glazed with date molasse, grapefruit, carrot chili and ginger sauce



Butternut confit Wellington style, mushroom sauce with wakamé, truffled purée



Slushy passion daiquiri



Blue cheese and walnut cheesecake, chicory salad, smoked pear



Citrus fruits pavlova, Timut chantilly, sorbet

Chocolate truffle

Price per person: 180 euros (not including drinks)

1 glass of Champagne Gonet Blanc de Blancs included and plenty of other surprises as well!