



New Year's Eve menu created by our chef Michel Portos, a 2 Michelin star chef and Chef of the Year in 2012 by the Gault & Millau guide

Sunday 31st December 2023



A nine-course menu

Crunchy prawn, bisque gel, kaffir lime

Foie gras terrine, date paste with spices, Jerusalem artichoke crisps

Porcini mushrooms cream, pickles of button mushrooms, parmesan



Scallops, Brussels sprouts with ginger, chestnut, pear and Timut pepper seasoning



Tuna tataki with sesame, grilled butternut, beetroot, Jean Vignard sauce with ponzu



Venison fillet, braised and mousseline salsify, roasted apple, truffle, full-bodied jus



Mont d'Or cream, stewed and flambéed chicory, persimmon pickles, pine nuts



Green tea jelly with mint, Granny Smith, Manzanita slush



Chocolate genoise cake, chocolate cream, stracciatella ice cream, dried fruits, chocolate sauce



180 €

Price per person excluding drinks, taxes & service included

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