

New year's Dinner

Amuse-bouche

Oyster from Thau lagoon, crispy marinade & Aquitaine caviar

Starter

Smoked whitefish foam, quail's egg with pecan nut

Entre deux

Mediterranean lobster consommé with bergamot

Main course

Swiss beef fillet, roasted parsnip with ceps, sweet potatoes purée

Cheese

Vacherin Fribourgeois AOP, pear chutney & fruits bread

Pre dessert

Blood orange & lime froth

Dessert

Entremet of black chocolate with praline, pear bead & sorbet

Delicacies