

NEW YEAR’S EVE 2025

WHEN THE CLOCK STRIKES COUCOU

Huîtres, beurre blanc à la parisienne

Toasts de crevettes "Rothschild"

Quail eggs with crab

Consommé au Sauternes, ravioles de foie gras

Saint-Jacques grillées à l'espelette

Tartare de bœuf au caviar

Galantine de pintade et foie gras à la Chartreuse

Quenelle de brochet, sauce Américaine
pike mousse with lobster sauce and truffle

Sole aux oursins
sole with sea urchin

or

Cannette à l'orange
roasted duckling with braised endives and orange

or

Cote de bœuf "Vigneron" (for two)
grilled côte de bœuf with red wine and bone marrow

or

Chevreuril, choux à la crème fumée, truffe
venison with cabbage in smoked cream and black truffle

FOR THE TABLE

Pommes dauphine

Winter greens with walnut and mustard dressing

Coupe "Bourse et la Vie"
thyme sorbet, olive oil, dark chocolate, almond liqueur

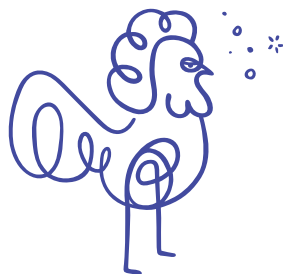
Mont-Blanc

Pommes rôties aux fruits secs

Marquise au chocolat

Mignardises

395 per person



* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.