



NEW YEAR'S EVE MENU - 80€

APÉRITIF

Glass of Champagne Louis Roederer Brut Collection

Home made focaccia and tapenade

STARTER

Semi-cooked pressed foie gras

Gingerbread and chutney

OR

Chanterelles and scampi ravioles

Wild mushrooms broth, hazelnuts

MAIN COURSE

Grilled Turbot fillet

Potatoes "mille-feuille", home made aioli,
bouillabaisse style sauce

OR

Guinea fowl supreme with spinach and chestnut

Potato mousseline, truffled meat juice, sauté of chanterelles

Selection of cheeses + 10€

DESSERT

Molten Chocolate Cake

Homemade Tonka bean ice cream and a cacao nib tuile

OR

Breton Shortbread & Flambéed Pineapple

Vanilla whipped cream and exotic fruit foam