

# New Year's Eve Menu 2019

Cooked oyster in watercress jelly, sour cream and Granny  
Smith apple crisp

foie gras paired with duet of  
beetroot and Timut pepper

Ballotine of Sole stuffed with squid and champagne sauce



"19th Hole",

pink grapefruit and champagne sorbet

Bresse chicken cooked two ways, crushed Ratte potato  
with Perigord truffle, Tuber melanosporum

Choice of Brousse du Rove cheese: red berries or fine  
herbs

Tangerine lollipop and chestnut flakes

Unstructured  
blackcurrant and violet cheese cake

**Price : 219€ per pax / 110€ per child**