

New Year's Eve menu

AMUSE-BOUCHE

Duck foie gras with port wine /
Tonka bean / Roasted fig /
Gingerbread toast

BLUE LOBSTER

Creamy quenelle /
Oscietra caviar /
Smoked paprika lobster bisque

TURBOT

Poached with citrus /
Vegetable compression /
Crayfish beurre blanc

CAPON

Stuffed with chestnuts, honey,
and rosemary / Dauphinois
gratin / Morel mushroom sauce
with vin jaune

CORSICAN CLEMENTINE

Baked Alaska / Candied
chestnut / Flambéed meringue

250€ (excluding drinks)





TauLissa

PAR GLENN VIEL