99

HAUSSMANN

NEW YEAR'S EVE MENU

AMUSE-BOUCHE — "A THOUSAND LIGHTS BALL"

BUCKWHEAT TARTLET, ARTICHOKE AND CAVIAR

As midnight draws near, crisp buckwheat meets the delicate winter notes of artichoke and the exquisite sparkle of caviar. The final evening of the year begins in a spirit of celebration.

STARTER — "THE YEAR'S FINAL GIFT"

TRUFFLED BEETROOT TARTE TATIN, SABAYON AND BEETROOT PEARLS

A tribute to winter's finest produce: caramelised beetroot, delicate sabayon and translucent pearls. Truffle elevates these earthy flavours into a final gift before the year draws to a close.

FISH COURSE — "THE SIRENS' PASSAGE"

LOBSTER AND CAVIAR, WHITE TEA-INFUSED BISQUE, STUFFED CABBAGE WITH LOBSTER CLAW MEAT AND FINE SEA BASS MOUSSE

Lobster and caviar meet a delicate white tea-infused bisque, where elegance takes precedence over intensity. A graceful maritime interlude before the night's festivities.

99

HAUSSMANN

NEW YEAR'S EVE MENU

MEAT COURSE — "THE MIDNIGHT VEIL"

VENISON DOE FILLET, CRISP PARMESAN SALSIFY, BEETROOT AND FERMENTED QUINCE CONDIMENT, BEETROOT VEIL, SAUCE POIVRADE

Tender venison, a quintessential winter delicacy, rests beneath a fine veil of beetroot. Fermented quince adds brightness, while the classic poivrade sauce brings depth to this celebratory centrepiece.

DESSERT — "THE DAWN OF A NEW YEAR"

POACHED PEAR, CHESTNUT PURÉE AND CHESTNUT ICE CREAM

Delicately poached pear meets chestnut in two textures: a silky purée and smooth ice cream. A dessert to mark the beautiful transition from one year to the next.

PETITS FOURS — "MIDNIGHT WISHES"

MANGO PÂTE DE FRUITS AND SALTED CARAMEL-FILLED CHOCOLATE

An exotic note of mango and the comforting richness of salted caramel. The year's final sweet moments, enjoyed as wishes are exchanged at midnight.

€140 PER PERSON, INCLUDING A GLASS OF PERRIER-JOUËT CHAMPAGNE