

New year Menu

31 December and 1 January

The appetizer

Venison carpaccio with truffle oil, herbs & red fruits

Or

6 oysters with crushed pink pepper, champagne & raspberry vinaigrette on ice

Or

Venison terrine with figs, onion jam & brioche

Filet of Turbot with a champagne sabayon, wakame seaweed purée & grey shrimp

Or

Royal Seafood Platter with ½ lobster (10€ suppl)

Or

Wild duck breast with figs & port sauce

Or

Filet of Venison with Grand Veneur sauce

Colonel with Gray Goose vodka and lime sorbet

Or

Caramel Flan with Coconut

69€

