

...TASTING MENU...



**NEW YEAR EVE DINNER CELEBRATION**

Celebrate the Vibes of New Year Featuring  
Dishes Inspired by The Season

Available on December 31, 2024 (from 8pm onwards)

**TASTING MENU | 228**

**CRABE | CAVIAR**

Alaskan King Crab, Celery Remoulade  
Granny-Smith Apple, Hazelnut, Lime Gel  
Green Goddess Dressing, Kaluga Caviar



**HOMARD | PASTILLA**

Brittany Blue Lobster 'Pastilla', Confit Fennel  
Chermoula, Armoricaine Sauce, Preserved Lemon



**CABILLAUD | CAVIAR**

Nordic Cod Fish, Scandinavian Potato & Leek  
Seaweed Beurre Blanc, Kaluga Caviar



**BOEUF | POMME DE TERRE**

Japanese Striploin Wagyu Beef, Black Garlic Sauce  
Home Fries



**FROMAGE | TRUFFE**

Brillat-Savarin Cheese Stuffed with  
Périgord Winter Black Truffle  
Dried Fruit Chutney & Pain Mèdiant



**FRAMBOISE | ROSE**

Raspberry Sorbet, French Meringue  
Lychee Gel, Rose Chantilly

