



Menu St-Sylvestre

Canapés de bienvenue

Trout maki, spinach, trout roe, cucumber

Jerusalem artichoke cremeux, artichoke, sage

Chicken pressed with black trumpet mushrooms, pistachios

Cold appetizer

Scallop carpaccio, Périgord black truffle, hazelnut

Hot appetizer

Poached foie gras in parsnip broth, Brussels sprouts,
roasted parsnip, samphire

Fish

Crab, pork consommé, parsley, smoked paprika oil

Meat

Duck wrapped in puff pastry, wild mushrooms, "Vin Jaune" duck sauce

Pré-dessert

Red grapefruit sorbet, Champagne, candied grapefruit

Dessert

Pineapple tartare, vanilla cream, amber rum gel, coconut

