



NEW YEAR'S MENU

Glass of Champagne

Wine pairing by the glass to accompany the starters,
main course, and dessert



AMUSE-BOUCHE

Langoustine carpaccio with caviar, vintage olive oil, and finger lime



FIRST STARTER

Wagyu beef tartare in a crispy cone, smoked mayonnaise



SECOND STARTER

Duck and foie gras pâté in a pastry crust with pistachios and port wine sauce

Perfect egg with white truffle shavings and 36-month-aged Reggiano
parmesan cream



MAIN COURSE

Roasted John Dory, truffled parsnip mousseline, champagne beurre blanc

or

Wagyu beef fillet, potato millefeuille, Bordelaise sauce

or

Royal-style hare, truffled mashed celery



Savoy cheese selection

New Year's Eve dessert

Assortment of mini pastries