

NEW YEAR DAY'S MENU
Saturday, January 1st 2022

Menu 68 €

Mise en bouche

*Oyster gratinated with smoked Duck Breast,
Home made Duck Liver & Duxelle of mushrooms*

Salmon Gravlax

Around the Beetle, scented with Ginger

Or

Marbled Homemade Foie Gras (Duck liver), Candied Onions

Or

Lobster with Fennel and Leek fondue' Ravioli
& its reduced juice

Roast Stuffed Goose: Foie Gras, Chard, Garlic, Saffron, Parmesan
with on side a Creamy Coco Beans' Purée & candied Pear

Or

Tenderloin Beef fillet in Rossini style with pan-fried Foie Gras,
Mashed Potatoes with fresh Truffle

Or

Sea Scallops Risotto, Creamy emulsion broth

Lemon and Hazelnut New Year's Delight

Coffee and Sweet

For the little ones (under 12's)

26 €

Suprême of Farmer's Poultry & Mashed Potatoes in Grand-Ma' style

&

Chocolate Cake

&

Soda