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MENU



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MENU

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DECEMBER 31ST, 2023

COLD STARTER

Mediterranean carabinero sashimi, yuzu sauce,
dry miso and Sologne caviar

AOC Savannières

Nicolas Joli Clos de la Coulée de Serrant 2021

HOT STARTER

Genovese-style cappellacci of "kama torro",
lemon verdelo, pantelleria caper

*"Genovese" is an Italian holiday dish from the Campania region,
traditionally made with pork and simmered for 24 hours.
We offer it with the best part of the tuna for this exceptional dinner.*

Emidio Pepe Trebbiano d'Abruzzo 2019

FISH MAIN COURSE

Chilean sea bass Umami Matsuhisa Style

Rotem & Saouma Châteauneuf-du-Pape Blanc
Arioso Magnum 2016

MEAT MAIN COURSE

Chicken supreme "Jaune des Landes Label rouge IGP",
morel yellow wine sauce served with truffle potato pressé

Joseph Drouhin Clos de Vougeot Magnum 2013

AMUSE-BOUCHE

Crabmeat
and citrus fruit tartlet
Salmon heart,
smoked caviar cream
Confi ratte potato, mushroom,
and truffle mousseline

CULINARY ANIMATION

Roasted scallops
with foie gras shavings

Gala Menu

AMUSE-BOUCHE

Octopus Yakitori
Egg with caviar egg
Piedmont-style carne cruda
with ponzu and white truffle sauce

Krug Grande Cuvée
171^{eme} Edition

CHEESE

Brillat Savarin truffled
by MOF master cheesemaker
Laurent Dubois,
salad and condiments

PRÉ-DESSERT

Citrus fragrance

DESSERT

Velvet vanilla

Domaine Santo Wine
Santorini Vin Santo

490€

Menu (water and coffee,
all other drinks are extra)
2 glasses of Champagne
(aperitif and midnight)
+ 350€ dinner with wine pairings