

# SAINT-SYLVESTER MENU

FOOD AND WINE PAIRING ... 188€  
MENU INCLUDING A GLASS OF CHAMPAGNE ... 147€  
EXCLUDING DRINKS ... 130€

## TUESDAY DECEMBER 31, 2024

*Glass of Champagne  
Laurent Perrier Brut La Cuvée*

AMUSE-BOUCHE: VERRINE OF SMOKED SALMON,  
LIME CREAM AND ESPELETTE PEPPER

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*Côteaux des Moines,  
Bouchard Père & Fils 2020, Chardonnay*

CARPACCIO OF SEA BASS MANGO DILL,  
PINK BERRIES AND COMBAWA ZEST

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*Villa Chambre d'Amour, Lionel Osmin & Cie 2023,  
Gros Manseng, Sauvignon Blanc*

HOMEMADE DUCK FOIE GRAS WITH ARMAGNAC,  
TIMUT PEPPER AND SPICED BREAD

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*Hautes-Côtes de Beaune, Château Mercey 2022, Pinot Noir*

DUCK BREAST WITH MOREL MUSHROOMS AND MAPLE SYRUP GLAZE,  
CREAMY MASHED POTATOES AND ROASTED SEASONAL VEGETABLES

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*Normandy Interlude: Green Apple Sorbet  
with Calvados Christian Drouin Selection*

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*Beaujolais, Dominique Piron,  
Les Cadoles Rouges 2022, Gamay*

SELECTION OF THREE FRENCH CHEESES,  
FIG JAM AND WALNUT BREAD

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*Ardèche Bio, Domaine des Grandes de Mirabel,  
M.Chapoutier 2021, Viognier*

FINE PEAR TART WITH SALTED CARAMEL