



MENU - NEW YEARS EVE 2024

STARTERS

Blini served with Kalix bleak roe, sour cream, and pickled red onion.

Allergies: gluten, fish, milk

Wine: Lanson black Label Brut

Halibut tartare topped with shellfish mayo, served with fried capers, herbs, and rye bread.

Allergies: fish, mustard, rye, shellfish, egg

Wine: Reynaud L'Envie

MAIN

Grilled venison leg served with baked salsify puree, herb-confited potatoes, blackcurrant-glazed root vegetables, and lightly smoked game sauce.

Allergies: milk, sulfites, celery

Wine: Paul Jaboulet Aine Crozes Hermitage Les Jalets

DESSERT

Tartlet filled with dark chocolate ganache with rum, served with burnt orange meringue and blueberries.

Allergies: milk, wheat, egg

Wine: Domaine Cazes Muscat de Rivesaltes

