

# FESTIVE TASTING MENU

## 31.12.2024

18:00 – 24:00

### WELCOME

FOIE GRAS

Brioche, coffee, kumquat

*Taittinger Brut Reserve*

Homemade bread, caramelized butter

### COLD APPETIZER

SALMON / TUNA / HALIBUT

King salmon caviar, avocado cream, pickled carrot

*2022 Frescobaldi Tenuta Ammiraglia 'Alie' Toscana Rosato IGT*

### HOT APPETIZER

QUICHE

forest mushrooms, spinach, hard cheese,  
egg yolk, black truffle

*2018 Desom Remich Primerberg Pinot Blanc Grand Premier Cru*

### MAIN COURSE

LOBSTER / CHILEAN SEA BASS

asparagus, saffron butter, fennel – apple salad

*2021 La Chablisienne Chablis Le Finage*

### REFRESHMENT

SORBET

pink grapefruit, sage

### MAIN COURSE

GUINEA FOWL

vegetable roll, coconut curry sauce, tapioca

*2018 Pasqua 'Hey French' Bianco*

### DESSERT

WINTER «PAVLOVA»

plum, clementine, rye bread, Earl Grey ice cream

*2021 Brumes de La Tour Blanche Sauternes*

PETIT FOURS

coffee or tea

*Coquerel Calvados X.O.*

Non - alcoholic beverages

still or sparkling water

*Five course tasting*

*menu – 195.00 €/per person*

*Selected alcoholic*

*beverages – 65.00 €/per person*

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