



NEW YEAR AT THE IRIS

€160 per person

Mushroom Velouté | Chestnut | Hazelnut-Curry Crumble

Crab | Leek Oil | Sardinian Charcoal Bread

Marinated Scallops | Celeriac | Truffle and Black Olive Salsa | Frisée Salad

Grated Foie Gras | French Toast Brioche | Smoked Eel | Fig

Lobster Ravioli | Bisque | Tarragon | Green Apple

Venison Fillet | Butternut | Baby Chicory | Belgian

Potato Mille-Feuille | Chanterelles |

Vadouvan Pepper Sauce

Chocolate and Coconut Mousse |

Pineapple and Mango Tartare | Fennel Chips

VEGETARIAN OPTION

Mushroom Espuma | Chestnut | Hazelnut-Curry Crumble

Seaweed Waffle | Labneh

Organic Red Beet Collection | Belgian Burrata | Green Apple

Pumpkin Velouté | Chanterelles | Coffee

Smoked Jerusalem Artichoke Ravioli | Vegetable Dashi

Celeriac in Salt Crust | Sweet Potato and Garlic Mousse |
Tartufatta

Chocolate & Coconut Mousse |

Pineapple and Mango Tartare | Fennel Chips

€135 - Moët & Chandon Champagnes selected by our Sommelier.
One glass per service | Still and sparkling water

Or

Wine « à la carte »