



DM

New Year's day Menu

Diner

31

Beet greens, smoked fish eggs,
elderberry vinegar and almonds

Scallop tartlet, lamb's lettuce, poutargue, grapefruit

Pigeon pie, juniper berries and anise jelly

Mushroom tart, baker's yeast, tonka, seaweed

Green oyster, herbal dip, coarse-grained caviar

Tartlet of smoked tuna belly, Malabar spinach,
potato, sardine and white truffle

Grilled langoustine, squash, verbena vinegar,
carrot, caraway and black lemon

Potato, lovage, black truffle and vegetal fish stew

Capon guinea fowl, red cabbage, pear, lard and caviar

Truffle Brie

Green apple, celery, yoghurt

Chestnut, malt and blueberry

Madeleine, olive oil and lemon

Grand cru chocolate and sorrel

300€ per person

