

New year's eve 2019

Amuse-Bouche

Duck foie gras royale, chestnut velouté & white truffle

Appetizer

Langoustine-caviar, ginger consommé

1st Course

Seared cod, parisian gnocchi & truffle beurre blanc

2nd Course

Sweet spiced Rohan duck, grilled parsnip & kale

Dessert

Citrus composition, Champagne sorbet

\$150