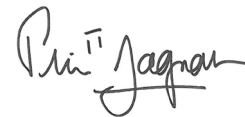


NEW YEAR'S EVE

DECEMBER 31ST 2014

"Cuisine does not measure itself
in terms of tradition or modernity.
One must read in it the tenderness
of the chef."



295 PER PERSON
WINE PAIRING 120

CHILLED POTATO SOUP WITH VODKA

Sea Urchin Custard
Imperial Caviar

GRILLED TURBOT

Grapefruit Fondue and Sliced Avocado
Nantes Butter

GRILLED PRIME BEEF

Turnip Stuffed with Chestnut and Onion Fondue
Sauce Perigueux

GRAND DESSERTS

Buratta Ice Cream with Black Truffle, Chestnut Mousseline, Black and White Meringue
Mix of Confit and Fresh Fruits, Lemon Biscuit, Angel Hair Caramel
Green Tea Ice Cream and Powder, White Almond Sheet and Gold Leaf, Red Mirin Sphere