

# New Year's Eve menu

## **Amuses bouche**

Langoustine tartare with citrus zest and a hint of vanilla 2, 12  
Foie gras blinis with Indian-style mango chutney 1, 3, 12, 13

## **Starters**

Scallop carpaccio, sweet potato hummus,  
passion fruit & mango pickles, daikon, pomegranate and fresh herbs 9, 12, 13

Lobster ravioli, creamy bisque with Cognac, sea purslane,  
garlic breadcrumbs and braised fennel with tomatoes 1, 2, 3, 4, 7, 9, 12, 13

## **Trou Normand**

Coconut sorbet, white rum and pineapple granita 12

## **Main course**

Veal tenderloin with morels  
Port demi-glace, parsnip mousseline and roasted squash 1, 7, 12

## **Dessert**

Orange & passion fruit entremets, crispy rice and hazelnut praline 1, 3, 7, 8, 13

## **Mignardises**

Mini yuzu meringue tartlet 1, 3, 7, 13  
Homemade fruit jellies  
Mini almond financiers 1, 3, 7, 8, 13

Price: €179 per person, including a glass of Haton champagne as an aperitif and at  
midnight wine pairings, water, tea or coffee.  
No children's prices.

ALLERGENS: 1) gluten 2) shellfish 3) eggs 4) fish 5) peanuts 6) soy 7) milk 8) nuts 9) celeriac  
10) mustard 11) sesame 12) SO2 13) lupin 14) mollusc 15) pork

# Vegetarian New Year's Eve menu

## **Amuses bouche**

Asian-style grilled vegetable tartare 6, 11  
Crème brûlée-style mushroom blinis 1, 3, 7, 13

## **Starters**

Celery carpaccio with mango, kiwi, red onion,  
quinoa and roasted pepper coulis 9, 12, 13

Ricotta and spinach ravioli, Parmesan cream  
and crushed walnuts 1, 3, 7, 8, 9, 12, 13

## **Trou Normand**

Coconut sorbet, white rum and pineapple granita 12

## **Main course**

Root vegetable puff pastry, sesame eggplant cream  
pomegranate and baby leaf salad 1, 3, 7, 11, 12, 13

## **Dessert**

Orange & passion fruit entremets, crispy rice and hazelnut praline 1, 3, 7, 8, 13

## **Mignardises**

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Homemade fruit jellies  
Mini almond financiers 1, 3, 7, 8, 13

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