



new year's eve 2023/24

amuse - bouche

oyster, kiwi and bergamot

scallop à la meunière

charred savoy cabbage

fregola, bone marrow and saffron

cappelletto in capon broth

blue lobster, hazelnut and pumpkin

beef Rossini

vanilla flan

fiordilatte and wild cherries

at midnight:

cotechino and lentils

champagne Vadin Plateau - Renaissance 1er Cru

280 € per person, beverages not included

