



Christmas & New Year Menu

Mise en bouche

Homemade Blinis, crème épaisse, smoked salmon and lemon zest
Homemade Blinis, crème épaisse, fish eggs
Crispy Fillo Pastry Roll; truffled cheese, flower honey
Nobashi shrimps — Sweet and sour sauce
Foie Gras au « Torchon » — Homemade Brioche, Pumpkin Jam
Truffled & Garlic Camembert to roast on the oven — Crispy Bread

Starters

Foie Gras au « Torchon » — Homemade Brioche, Pumpkin Jam
Scallops Carpaccio, Vanilla and Chives Oil, Fish eggs and lime zest, Ponzu
Red Tuna Tartare, Miso avocado cream, coriander and lime
Grilled duck carpaccio, poached pear & roasted almond sauce, fennel — smoked paprika
Foie Gras « poellé » — caramelized apple
Beef carpaccio — Truffled Cipriani Style
Fresh Oysters from Normandie — Lemon and pepper
Roasted smoked trout, pancetta and gravlax sauce — dill

Main Courses

Poularde « ballotine » with truffled linguine and green asparagus
Beetroot Gnocchis, Mini Burrata, Orange oil and 20 yo' parmesan cheese
Roasted duck breast — orange balsamic reduction and seasonal vegetables
Pear Sorrentinos — Creamy old parmesan and truffle sauce
Gambas roasted on Espelette spices — Tomatoes and Oregano risotto
Red Tuna Tataki — Quinoa salad and crunchy vegetable, teriyaki sauce

Desserts

Macaron Assortment's
Red Fruits Pavlova to Share
Chestnuts Panna Cotta, Vanilla and crispy nuts
Cheese Quatuor — Sourdough bread
Chocolate Fondant — Dulce de Leche
Basque Cheesecake

EXTRA: Order Prestige Caviar with Campo

Impérial 30g 90€ / 50g 117€ / 100g 210€

Beluga 30g 112€ / 50g 148€ / 100g 280€

Oscietre 30g 99€ / 50g 125€ / 100g 240€

+ add nacre spoon 5€

+ add homemade blinis and crème épaisse (15pc) 8€