

NEW YEAR'S EVE MENU

DECEMBER 31st 2024

APERITIF

Coupe de Blanc de blanc millésimé EPC & Appetizers
Cream of parsnip and celery soup
Cream of crab puffs

STARTERS

Carpaccio of scallops, passion fruit vinaigrette, lemon caviar
Duck foie gras terrine, red onion and ginger chutney

MAIN COURSE

Beef fillet Rossini, grenaille potatoes and mushrooms

CHEESE

Vallée d'Auge Camembert 'La petite Normande', apple and walnut marmalade

DESSERT

Dark chocolate mousse entremet, raspberry compote on a crunchy dried fruit nest

COFFEE OR TEA

Pistachio Financier
Tangerine and grapefruit tartlet

DRINKS

Champagne EPC
AOP Crozes Hermitage - 'Petite Ruche', M.Chapoutier - Red wine
'Chablis' - Vincent Wengier - AOP Chablis - White wine
Choice of 1 bottle for 2 people
or 1 soft drink (25/33 cl) for 1 person

1 bottle of Evian or Badoit (1l) for 2 people