

La Table



New Year's Eve Menu

December 31st, 2022

Chef Hugo Bourny and his team are happy to welcome you and introduce you to intuition cuisine; dishes built around emotions and human relationships.

With the complicity of Jordan Talbot, pastry chef,
Marie-Jeanne Ramel, restaurant manager and Marcantonio Sassi, chef-sommelier

Happy new Year !

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Marinated ikejime tuna finger

Ocsietre caviar and tuna garum

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White pearl oyster

grilled on the barbecue, buckwheat miso

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Leek and line sea bass

ginger froth, Primeur Sturia caviar

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Scallops – exploded

Mexican lime, black kale oil with Putumayo pepper

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Matured monkfish «à la royale»

beetroot medley, Melanosporum truffle

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Deer wellington generously truffled

chervil root

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Creamy “Briard” cheese with truffles

young pine buds

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Vanillas

grilled, smoked and blue from Réunion

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Grapefruit

Sturia caviar and yogurt

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Passion fruit from Brittany

saffron glaze

Price : **450 euros** / guest (*excluding beverages*)

Dishes made in house. Meat and fish: origin France

The list of allergens is available on request. Menu served exclusively on December, 31st for dinner.