

New Year's Eve

FROM THE TOP

2024

→ Pairing Menu 220€

AMUSE-BOUCHE

Crispy Seaweed Crust, White Taramas, Smoked Eel, Artichoke Gel

→ Cocktail: Welcome Sips

SOUP

*Barley Velouté, Pea Cream, Crispy Sheep Prosciutto,
Metsovo Cheese, Extra Virgin Olive Oil*

→ Cocktail: Festive Punch

APPETIZER

*Green Apple Crayfish Cannelloni, Bisque Sauce, Butter Asparagus,
Beetroot Powder, Greek Caviar*

→ Brut Nature Grand Cru
Benoît Lahaye Champagne Bouzi

SALAD

*Greek Roots, Coriander Crumble, Roasted Pumpkin Seed,
Citrus Dressing*

→ Cocktail: Savory Highball

SURF AND TURF

Beef Marrow, Scallop Tartare, Crispy Pastry Sheet

→ Rose De Saignee Brut
Drappier Champagne Urville

MAIN COURSE

*Australian Wagyu Beef, Smoked Eggplant Puree, Salty Sou, Little Gem,
Arachova Cream Formaela, Jus Sauce*

→ Brouilly 2019
Laurence & Remi Dufaitre Beaujolais Brouilly

DESSERT

*Cracked Melomakaronon, Caramelized Milk Ganache With White Chocolate
& Red Pepper Patisserie, Roasted Hazelnut*

→ Cocktail: Clear Crème Brûlée

