

## NEW YEAR'S MENU

395 €/pers



Musical  
entertainment  
*Gipsy Princes* by  
JC Animation

Caviar tasting « En K » la Maison de Bacon by Kaviari  
Blinis and condiments

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Homemade duck foie gras, quince and apple chutney  
*(Château Raymond Lafon 2013, Sauternes AOC)*

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Lobster medaillon cooled with an orange cream  
*(Pouilly fumé Ladoucette 2018)*

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Braised turbot, forgotten vegetables  
Champagne emulsion  
*(Pouilly fumé Ladoucette 2018)*

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« Trou Antibois »  
Granita of champagne and grapefruit

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Supreme of farmer capon stuffed with porcini mushrooms  
Truffled potatoes  
*(Sancerre rouge, Pente Maimbray 2017)*

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Pavlova flower  
Minty red fruit coulis  
*(Muscat du Cap Corse Jean-Baptiste Arena 2017)*

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Mister Marcel Santini's sweets