New Year's Eve
MENU

STARTERS

Kalios Smoked Eel
Foie gras ice cream – Tartufata – aubergine – miso – sesame – katsuobushi

Auchentoshan-Flambéed Scallops
Cévennes sweet onion emulsion – wild mushrooms – liquorice

MAIN COURSE

Harlequin Venison
Poivrade sauce – plum – soubise – pink grapefruit – nougatine – lingonberries

DESSERT

Entremets
Luxembourg Crémant – frosted vanilla – redcurrants