

New Year's Eve menu 2018

Foie gras with « doux délires from Olon »

Waldesian apple chutney with a brioche



Coral cannelloni with a crustacean tartar

Pompom of lamb's lettuce and sea water vinaigrette



Roasted bass steak, whipped butter of fennel

On a butternut compote



Frosty bergamot with Mirabelle-flavoured eau-de-vie



Loin of farmer's seal with a malt from Interlaken

Ratte potatoes mille-feuilles



Cheese



Wintery wedding:

Chestnuts mousse with slivers of orange, crunchy chocolate,

Little acidulous pearls



The mignardises



On our terrace : fireworks and its champagne flute

