

New Year's Eve Menu

Les frivolités

*Foie gras royale scented with corsican tangerine
Marinated red label salmon & tobiko wasabi
Oyster/Kiwi/Jet 27/explosion*

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Saint-Jacques « Rouge de Brest » scallops cooked meunières
contisées with pear & truffle,
cream of Jerusalem artichokes & piemontese hazelnuts,
vegetables crips, nage of barde & lime

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The crusty Dublin Bay Prawn
roasted brocoletti, smoked celeriac and
lemongrass/cardamon shell emulsion

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The seabass glazed with Bercy sauce,
Sologne caviar from the Nordic House,
steamed leeks, cabrette potatoes, shellfish emulsion

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Bresse poularde in 2 steps :
The supreme cooked at low temperature and stuffed with foie gras, truffles and chestnuts,
the leg braised/effilochée
parsnip cream, quince confit with spices and beetroot pickles

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The Mandarin

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Pop Corn
Trocadero biscuit, hazelnut crumble and dulce de leche sauce,
milky crisps, cream and popcorn/caramel ice cream

*270 euros
Including taxes*

Conditions of reservation and cancellation

In order to guarantee your reservation a deposit of 150€/person is requested subject to the following booking terms indicated below.

- Any cancellation within 12 days prior event will lead to the deposit lost.
- In case of illness la Réserve will furnish a bill and certificate allowing your credit card insurance to cover the lost if you have contracted a specific one.

Number of attendees should be given at least 5 days before dinner.

***For organisation reason it will not be possible to modify the menu
nor proposed a vegetarian alternative.***