



New Year's Eve Menu

Starters to share

Steak tartar cannoli, fried capers and old mustard butter

Brioche of braised Pagés sausage, crunchy mushrooms and truffle

Grilled red shrimp, lime aioli, ponzu, and seaweed mayonnaise

Main to choose

Argentinean Angus sirloin steak with foie gras and vegetables flambéed in p.x

Grilled lamb French rack with pumpkin textures, rosemary and honey

Braised sea bass, creamy celeriac, and yellow chili citrus sauce

Desserts to share

Chocolate, dulce de leche and meringue ingot

Goat cheese mille-feuille with red berries

90€

per person (VAT included)
drinks not included