New Year's Eve Menu

€160

Gillardeau oyster
Kombu jelly, shallot vinegar emulsion, sea purslane

❄ ❄ ❄

Truffle
As Mr Paul Bocuse likes it

❄ ❄ ❄

Turbot
Citrus butter, confit baby fennel, kumquat condiment

❄ ❄ ❄

Veal fillet
Corsican veal jus with Métral coffee, parsnip in various textures, stuffed jumbo morel

❄ ❄ ❄

Bleu de Termignon
Savoie pear, mulled wine jelly, braised lettuce condiment

❄ ❄ ❄

Walk through the forest
Hazelnut, blueberries and fir

❄ ❄ ❄

"The three C" petit fours
Chocolate truffle
Corsican clementine pâte de fruit
Chestnut and whisky marshmallow

LE CŒUR