



Éric MARTINS, Propriétaire
Thomas BOULLAULT, Chef de Cuisine

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Service voiturier le soir



Midnight supper of the New Year's Eve 2009/2010
195 € per person

The snack of foie gras/
gingerbread, wild rose jam, worn of citrus fruits

The heart of smoked salmon/
first French asparaguses, black truffle, melted cheese :
the whole smoked in the wood of beech

The roasted scallops/
fine muslin of parsnip, Corsica clementine and grué of cocoa

The young veal chop from Corrèze roasted in dried fruits /
salsify and black truffle, blackberry strong juice

Raviole of French blue-veined cheese of Ambert /
cherries Amarena, brioche-like vanilla milk emulsion

The exotic freshness /
crunchy almond meringue

The pure dark Venezuela chocolate cream/
Arabica coffee and green cardamom ice cream