



# Menu

of 2025 New Year's Eve

## STARTERS


Fig foie gras marble, quince condiments, Arabica coffee tuile



Asnelles oysters in two ways:  
natural and cooked with Champagne sabayon

## MAIN COURSES

Pearly Norman scallops,  
manioc purée with lobster oil and butternut,  
lemon and ginger sauce, yuzu tobiko



Piece of beef from La Manche,  
macaroni and truffle gratin with foie gras sauce

## CHEESE

Discovery of Normandy cheeses, extra charge 12 euros

## DESSERTS

Chocolate tangerine entremet in several textures,  
Buddha Hand zest



Poached pear with hibiscus, Piedmont iced nougat,  
pistachio ganache, violet sorbet from Ferme de la Haizerie

*72 euros*

NET PRICES, SERVICE INCLUDED

