

New Year's Eve Dinner 2024

The welcome: assortment of mignons and finger foods

- Aperitif with CHAMPAGNE GOULIN-ROUALET BRUT NATURE -

Grilled sweetbread, scorzonera, fir, cacomela and China, fermented cherry

Olive oil brioche bread sandwich stuffed with foie gras terrine and port sauce

- RIESLING SAARBURG MOSEL 2021 by Zilliken -

Orzotto with goat cheese, pollen, green apple, salted lemon, fresh oregano and nepetella

- LE RIVE 2019 by Suavia -

Duck buttons, pumpkin, Carlotto rhubarb, duck and pumpkin drinking broth

Egg with lentils and Norcia black truffle

- ROSSO DI MONTALCINO 2022 by Argiano -

Goose leg in confit, pomegranate, millefeuille of tubers and their sauces, broccoli fiolaro

- BAROLO 1961 2016 by Ciabot Berton -

New Year's Eve Dessert 2024

- NES moscato passito di Pantelleria 2022 by Cantine Pellegrino -

The final small pastry with a midnight toast

- CHAMPAGNE NICOLAS MAILLART PLATINE 1er CRU -

€ 250.00 per person including water, coffee, aperitif, pairings, midnight champagne