

New Year 's Eve Menu Chabot

- House amuse-bouche -

STARTERS

Veal bavette tartare with egg yolk cream, nori, and
chipotle vinaigrette

or

Seared kingfish with dashi gel, smoked shiitake and
crispy wasabi tempura

or

Ravioli filled with chestnuts and pistachios,
pistachio-sage pesto and crispy enoki mushrooms

INTERMEDIATE COURSES

Guinea fowl ballotine with wild mushroom jus,
sautéed oyster mushroom and crispy mustard

or

Langoustine with shellfish foam,
cauliflower cream and florets

or

Beetroot tartare with crispy goat cheese,
goat cheese cream, balsamic and smoked almond

MAIN COURSES

Wild boar fillet with red wine sauce, Pommes Anna, and
Brussels sprouts sautéed with lardo

or

Turbot and cockles with a white wine and shellfish jus,
baby potatoes and julienned vegetables

or

Roasted pumpkin with Saint Agur (blue cheese) sauce,
pumpkin cream, caramelised peanuts and confit Roseval potatoes

DESSERTS

Speculoos parfait with yuzu-caramel, poached pear and white chocolate

or

Selection of cheeses with bread

4-course à la carte menu for €77,50 p.p. (excluding drinks).

**Please note: menu items may change depending on
ingredient availability.**

