

One&Only

★ ★
★ NEW YEAR'S ★
EVE DINNER ★

menu
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AMUSE-BOUCHE

Oyster, strawberry, champagne, caviar

PARMENTIER RATTE DE TOUQUET

Egg yolk confit, truffle, Lapsang Souchong tea

TARTARE

Beef fillet, crème fleurette, caviar

LOBSTER

Carrot textures, miso & fig sauce, lobster tartlet

VEAL ROSSINI

Foie gras, wild mushroom duxelles, Périgueux sauce

PRÉ-DESSERT

CHAMOMILE

Lemon marshmallow, bee pollen, honeycomb

DESSERT

NEW YEAR'S BELL

Apple compote, pistachio soft cake, cinnamon-infused cream, caramel sauce

280€ PER PERSON

OPTIONAL WINE PAIRING 85€ PER PERSON

OPTIONAL PREMIUM WINE PAIRING 110€ PER PERSON

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

(G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts