



# New Year's Eve Menu

## **Britany Blue lobster**

In Raviole, velouté of Topinambour with Caviar d'Aquitaine Scallop

&

## **Line Turbot**

Roasted, young and old vegetables, Lemon's butter

&

š š

## **Clementine of Corsica in sorbet.**

&

š š

## **Chapon from the farm of the Chesnuts**

Façon "Royale" Mixed young vegetables.

&

š š

## **Camembert from the Farm of the Secret**

Fields A truffle.

&

## **Grand Cru Chocolate**

Maison Cluizel, English cream with Christmas teas spices

**195 Euros per person (without wines)**

Le Clos Relais & Châteaux, **Monday 31st December 2018.**

Verneuil d'Avre & d'Iton. **Normandy**