



New Year's Eve Menu

Tuesday 31st December 2019

“Amuse bouche”

Creation Saint-Sylvestre

&

Langoustines

Roasted, dressing sauce with passion fruits and Caviar' lemon

&

Coquilles Saint-Jacques

Carots with Safran, orange sauce with caviar from Aquitaine

&

Clementine of Corsica in sorbet

&

Chapon from the farm of the Chesnots

Façon “Royale” & young vegetables

&

Camembert “Les champs secret”

Fields with truffle

&

Grand Cru Chocolate Manufacture Cluizel

Passion's fruits, excotic sherbet

215 Euros per person (without wines)

Le Clos Relais & Châteaux, Verneuil d'Avre & d'Iton Normandy