

NEW YEAR'S EVE MENU

31st of December 2017

Mise en bouche trilogy

oyster & Québec gin, smoked salmon & caviar, orange perfumed duck

Foie gras variations

blackcurrant melting heart dome
foie gras ice cream on gingerbread crumble
confit black spruce

Celeriac cream soup

foie gras candied pear and torried hazelnuts
Champagne wine and Bordeaux cep praline

Hare ravioli à la royale

boreal aromatic game consommé, winter vegetables

British Columbia sturgeon

braised Savoy cabbage, Jerusalem artichoke purée
potato rosette, herring caviar, sea foam

Québec deer

buckwheat galette and crust, Xérès seared root vegetables julienne
game jus with sea bockthorn butter

Apple and local cheese Tarte Tatin

Mignardises

165. / 218,13 T.S.I.

À la carte menu not available



S A I N T - A M O U R

1 9 7 8