

EDERN

New Year's Eve

MONDAY, DECEMBER 31ST - DINNER

To Share

- Duck foie gras - Passion fruit / Coffee
- Pissaladière - Perigord truffle - Guerande sea salt
- Langoustine - Basil - Apple sauce

Starters

- Scottish smoked salmon - Sologne caviar - Watercress

First Course

- Scallops in its green suit - Truffle - « Agria » - Champagne emulsion

Second Course

- Bresse poultry breast - Sunchoke crispy ravioli - Truffled sauce

Pre-Dessert

- Honey - Lemon

Dessert

- Milky way - Exotic heart - Mango sorbet

Mignardises

- Cannele
- Chocolate tartelette - Cocoa

300€ / Person
without drinks