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New Year's Eve menu created by our chefs, Sarah, Mélissa and Michel Portos, a 2 Michelin star chef and Chef of the Year in 2012 by the Gault & Millau guide

Tuesday 31st December 2024



A seven-course menu

Mini vegetable tartlet with cauliflower
Smoked eel, sweet potato confit, sour cream
Tacos of smoked beef tartare, horseradish



Yellowtail carpaccio, sesame, labné, citrus



Shredded lamb confit ravioli, black chanterelles, truffle, Asian-style broth



Turbot fillet, clams' salad, pak choi, bottarga, spiced up shellfish emulsion



Stuffed guinea fowl ballotine, beetroot cream, périgourdine sauce



Green apple, walnut, camembert



Brioche French toast, pumpkin, kumquat, gingerbread ice cream

Upon request, this menu will be adjusted in case of allergies or dietary restrictions



180 €

Price per person excluding drinks, taxes and service included

And plenty of other surprises as well!