



New Year's Eve Menu
(200€ per person, excluding drinks)

Grilled "Gillardeau" Oyster
mashed shallots with vinegar from Reims



Scallops Rosette
half-cooked with truffle and cauliflower



Organic Egg from Gerlaux's farm
on its saffron risotto and herbs



Roasted Scampi with Caviar
around glasswort
and yellow oyster mushrooms from « Chemin des Dames »



Venison loin
with morels and rutabaga,
blackcurrant pepper sauce



Fresh and matured Cheese trolley
from « La Cave aux Fromages » of Reims
and from « La Ferme de la Fontaine Orion » of Haution



Gourmet Delight by our Pastry Chef



Inventive baked Alaska
with « Guillon » Whisky from Montagne de Reims

Menu served for all the table guests

Prix nets, TVA et service compris