



New Year's Eve Menu 125€

Prelude to celebration

Green meadow snails,
breeding of the Vaunage, raviole of mushrooms

Entrance of the Sea

Langoustine tartare,
green onions, cashew and candied apples

Entrance of the Earth

Half-baked foie gras marbled from the Gubernat farm,
chutney with sweet onions from the Cévennes

Fish

Piece of cod

reasoned peach, chorizo crust, lime emulsion,
pickled bell onions, vegetable brunoise

Hole of Ponds

Lemon sorbet, limoncello and champagne

Meat

Filet mignon from the beauregard farm

lacquered with Anduze saffron honey, jerusalem artichoke mousseline, roasted butternut

Cheese

Pélardon from the Cévennes,

with truffle of the Gard and marinated with olive oil of the Moulin in Villevieille

Desserts

Lemon-yuzu glazed entremet,

crunchy praline, citrus segment, coconut and vanilla foam

Champagne Glass

Drinks not included

Price in euros

Taxes and service included



New Year's Eve Menu