



New Year's Eve Menu



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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