

NEW YEAR'S EVE MENU

Amuse-bouche

Artichoke "bonbon" with poivrade



Starter

Confit egg with vegetables and caviar



Fish

Roasted scallops with citrus butter, served with a langoustine tartare tartlet



Meat

Delicately smoked venison fillet, accompanied by a "grand veneur" sauce and melting potatoes



Cheese

Truffled Brie de Meaux, a creamy delight



Sweet treats

Pink chocolate cone, accompanied by a chartreuse apple ball



Dessert

Revisited Baked Alaska, truffled vanilla parfait and vanilla cream siphon

Price: €185


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