



**LE GRAND
SAINT-MICHEL**

New Year's Eve dinner

180 € per person with wine pairings



Aperitif from 7.30 pm : Ruinart Champagne glass



Service at 8.30 pm



Sologne Caviar of Maison Hennequart, buckweat blinis, cauliflower mousse
Blanc de Blancs Ruinart Champagne

Carpaccio of Breton lobster, candied citrus fruit

Sautéed duck foie gras, Loire eel stew
Saint-Joseph – Domaine Ogier

Sautéed turbot meunière, pumpkin purée flavoured with hazelnut
Saint-Aubin « La Pucelle » - Domaine J. Drouhin

Filet mignon of venaison, grilled small pumpkin and gourds (squash)
Haut Médoc - Château Malescasse

Pre-dessert

Coconut mousse dome, exotic cream, crushed meringue, passion fruit sorbet
Blanc de Blancs Ruinart Champagne