



La Table d'Armante

—◇— RESTAURANT —◇—

NEW YEAR'S EVE

Tuesday 31th December from 8pm



APPETIZERS

OSCIETRE CAVIAR

As a thin tartlet, fresh cream with herbs

THE OYSTER

Raw and cooked, au-gratin, zabaglione with Draillant saffron

SEA BASS

Cooked in hazelnut crust, mushrooms, Melanosporum truffles
Fish bone jus perfumed with lime

CHARTREUSE VEAL

Sweetbreads, Jerusalem artichokes and coffee

BEAUFORT CHEESE

with Grisons' cured meat and pepper cream

PRE DESSERT,

BACHÈS CITRUS,

Crispy meringue and Champagne

245 €

Live music: Pablo et Willy

