

New Year's Eve Menu

Wednesday 31th December

Smoked rainbow trout
acidulated cream, Petrossian caviar

Pâté en croûte of pork & foie gras,
greengage plum jam

Hand-dived scallops from Brittany
candied squash, Chartreuse sabayon

Caramelized Fario trout from Val de Chaise
Jerusalem artichoke, Grenoble walnuts

Poultry & foie gras Pithiviers,
mesclun salad, truffle vinaigrette

Seasonal fruit vacherin

- 165 € -

Music: Meltdown Melodies

Le Mont Joly

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