

Villa Archange

New Year's Eve Dinner

Amuse-Bouche

*Crab Moelleux with Celery,
Petrossian Imperial Ossetra Caviar*

Thin Boulangère Potato Tart

with Early Black Truffles

Abalone and Frog Legs

with Telline Clam Cream and Meursault Wine

Confit John Dory in Virgin Olive Oil

with Charred Fennel and Finger Lime

Breton Lobster with Vanilla

and Anchovy Pearls

Bresse Chicken Breast,

with Puffed Einkorn and Vin Jaune

Reblochon

with Black Truffle

Chocolate OQO Floating Island

with Frosted Kumquat and Mandarin Mucilage Jus

€ 440

(Excluding drinks)