



LE BLIZZARD



Tuesday, December 31st 2024



The Foie Gras des Landes

half-cooked with Cognac XO,
its fine brioche with Goji berries,
black cherries condiments, tarragon and Amaretto



The Turbot and Lobster

as a duo, Nantua sauce

The Scallop from our coasts

coco box, Monarch celery,
white truffle from Alba



The large Langoustine

roasted with “Poutargue”,
Acquerello vintage risotto and saffron



The Atlantic Sole line-fished

black diamond viennoise and salsify-glazed,
white butter sauce with “vin de Paille”



New Year's Eve Dessert



300 €