

# MENU

*Saint-Sylvestre*

Amuse-Bouches

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Raw Scallop, Sorrel, and Balsamic

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Creamy Pumpkin Soup, Seared Foie Gras, Toasted Hazelnuts  
Langoustine Ravioli, White Roots with Basil, Reduced Bisque

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Glazed Quail Filets, Truffle Gnocchi, and Chestnuts

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Brie de Meaux with Dried Fruits

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Vanilla Citrus, Lemon Sorbet

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Chocolate and Hazelnut Praline Pavlova

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**Menu €120**

**Wine Pairing €75**

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*Vegetarian alternative available only upon request*

Menu served exclusively on 12/31/2024 - Net price incl. VAT - Service included