



CHRISTOPHE HAY

New Year's Lunch

1st January 2025

SOLOGNE CAVIAR SELECTION

grilled «Belle de Quiberon» oyster, iodized condiment, pear cider
2001 Pouilly-Fumé « Silex », Didier Dagueneau




WAGYU BEEF FROM OUR FARM

carrots medley, confit egg yolk, nasturtium
2022 Côtes du Jura « Les Gaudrettes », Fabrice Dodane



FERNAND POINT'S SOLE

Alba white truffle, sorghum capellini
2018 Côteaux Champenois « Les Crayères du Levant », Aurélien Lurquin



BLACK PEARL CAPONNED GUINEA FOWL

studded with agastache, Pompadour apple veil, sweet onion
2017 Corton Grand Cru, Pascal Marchand



«DÉMÊE» HEART

studded with truffle, seasoned shiso leaves
2020 Jurançon «Carmeret», Domaine Lajibe



TRUFFLE AND HAZELNUT SOUFFLÉ

torrefied flour shortbread biscuit, oak wood
and «Fleur de Loire» black truffle ice cream
Ulysse Collin « Les Maillons » Base 2017

230€ excluding drinks
420€ with wine pairing (6cl)

This menu was created by Christophe Hay with the participation of Baptiste Ingouf, Suzanne Vannier, Clément Réauté and their teams.

Net prices in euros. VAT and service included.