NEW YEAR'S EVE DINNER

Thursday 31st December 2026

AMOUR BLANC ~ CHRISTOPHE HAY

7-MOMENTS EXPERIENCE

SPIDER CRAB
kohlrabi, Sologne "Sélection" caviar, sorrel consommé
Domaine Renaud Boyer - Mâcon - Préty - 2023

DIVER-CAUGHT SCALLOPS
verbena butter, herb gnocchis, crispy scallop skirts
Domaine Eymin-Tichoux - Condrieu - Le Boucher - 2023

TURBOT FROM THE BRITTANY COAST
cellar-grown mushrooms, Champagne sauce
Domaine Fumey-Chatelain - Arbois - Savagnin Ouillé - 2022

FARM-RAISED CAPON, GRANDMOTHER'S STYLE
oven-roasted apples, grilled chestnuts, roasted jus with sage-infused
Domaine Jérôme Galeyrand - Fixin - Champs des Charmes - 2022

LUCIE'S SIX-MONTH-AGED TOMME CHEESE
herbs from our garden, Vickie's truffle condiment
Domaine Lajibe - Vin de France - Mansengs - 2023

FROZEN PARFAIT
Julien Pascal's Pompona vanilla, ginger, citrus fruits
Domaine François Chidaine - Vin de France - Moelleux - 2018

POMELO FROM OUR COLLECTION
toasted almond milk, pomelo sorbet, Sichuan pepper
Domaine Hénin - Champagne - L'Odyssée Pétillante - Dég 2025

Excluding beverages €230
Wine pairing (6cl) €90

This menu has been created by Christophe Hay and Benjamin Deshayes, with Clément Réauté in charge of pastry, and their teams.

Prices are in euros, including VAT and service.