



CHRISTOPHE HAY

NEW YEAR
JANUARY 1ST, 2023

225€ WITHOUT DRINKS
352€ WITH FOOD AND WINE PAIRING

OSETRA CAVIAR FROM SOLOGNE

shrimp from the Loire basin, puntarelle, pineapple sage

Savennières 2020, Château de Plaisance

SCALLOPS FROM THE SEA

earthen pear, purslane, citron from Collioure from our collection

Palette 2020, Château Simone

LOBSTER FROM A TRAP

Pompadour apple, consommé, agastache

Vin de France "Pineau d'Aunis" 2016, Olivier Humeau

WAGYU BEEF FROM OUR FARM

pressed, cooked and marinated, kai-lan cabbage

Pomerol 2000, Château Gazin

BRIE FROM LA TEMBLAYE FARM

shiso leaf, quince

Vin de France "Saut Mignon" 2019, Sylvain Dittière

NORWEGIAN OMELET CALLED "SURPRISE SOUFFLÉ"

citrus fruits from our collection, cointreau, honey

Le Nordique

This menu was created by Christophe Hay
with the participation of Baptiste Ingouf,
Takahiro Manabé, Maxime Maniez and their team