

New Year Eve's Menu at Le Grand Vefour
Saturday December 31st 2016



*Mediterranean sea urchin, in a delicacy kombu bouillon jelly,
black truffle emulsion*

Sea scallops in different ways, pomegranate and Oscietra caviar

Duck liver raviolis, truffle creamy foam

*Blue lobster roasted in its shell, oyster plant with black truffle,
crispy buckwheat pancake*

*Breast and leg pigeon, chervil roots purée and black truffle
beetroot juice with pineapple pepper*

*Brie de Meaux cheese and black truffles,
poached pear with saffron pistils, lamb's lettuce*

Citronella foam in a thin chocolate tuile

*Baba infused with sweet spices syrup, delicacy Tahiti vanilla cream
on a bed of mango and passion fruit spicy with ginger*

*Gold chocolate cube, roasted pineapple with Tetiaroa island honey and galanga,
coconut and lime sherbet*