

L'ATTILIO

BRIOLLAY

NEW YEAR'S EVE DINNER MENU

9-COURSE TASTING MENU

Your evening begins with a complimentary
glass of Champagne on arrival.

€249 per person, drinks not included.
Service and VAT included.

Foie gras Royale

Creamy Landes foie gras velouté,
Marsala reduction, and parmesan foam

Scallop carpaccio

Thin slices of raw scallops, yuzu-marinated,
Galician sea urchin

Perfect egg with Caviar

Crispy vermicelli,
young spinach shoot cream

Blue lobster raviolis

Homemade raviolis filled with Breton blue lobster,
velvety bisque, and Thermidor sauce

Sea bass

Poached line-caught sea bass medallion,
served with celeriac veil and beurre blanc

Beef Rossini

Roasted beef fillet with a slice of foie gras,
creamy mashed potatoes

Brie de Meaux

Flavored with truffles and served with a black
fig chutney with balsamic vinegar

Interlude

Homemade lemon sorbet

The Pearl

Sugar sphere filled with orange sabayon,
fresh citrus and sorbet

An exceptional touch - Truffle or caviar (5g) + €25