les impressionnistes
RESTAURANT

NEW YEAR'S EVE DINNER MENU

Scallop | Yuzu, apple, celeriac

Lobster | Smoked pancetta, red cabbage, leek

Dover Sole | Seaweed, caviar, Champagne

The Norman Interlude

Poularde | Albufera sauce, truffle, Jerusalem artichoke

Truffled Brillat-Savarin

Pre-Dessert | A prelude to dessert

The Pineapple | Coconut, cardamom, passion fruit

€395 VAT included
Crafted by Chef Matthieu Pouleur and his passionate team.