RESTAURANT
PUR

NEW YEAR'S EVE DINNER

MONDAY, DECEMBER 31ST, 2018

'Jack be little', crab
& tangerine granita
Condrieu Lône 2016, J. Pilon

'Imperial' caviar Pétrossian, baby onions & verbena, sour cream
Pouilly Fumé 'indigènes' 2009, P. Jolivet

Small ravioli with duck foie gras, black truffle & celery, strong broth
Champagne Charles Heidseick brut Rosé 2005

Turbot from French coast,
leeks, crispy 'vitelotte' potatoes & black truffle
Chassagne Montrachet 1er Cru Les Ruchottes 2015, Domaine Ramonet

Billecart Salmon Rosé champagne granita & grapefruit

Medallions of venison, sweet potatoes marrow,
choï cabbage 'chop' & black garlic
Vosne Romanée 'Les Champs Perdrix' 2013, Bruno Clair

'Brie de Meaux' whipped cream with cider & crusty brioche
Chateauneuf du Pape, Chateau de Beaucastel 2013

Heart of red William pear confited with pepper from madagascar,
Fine biscuit with sorrento walnuts
Williamine sorbet & pear with caramel sauce
Riesling Mosel 2013, Egon Müller

'La Forêt Noire' my way
Chocolate mousse from bali 64% & confit of Morello,
Chocolate crunch & Amarena sorbet
Porto Vargellas 2015, Taylor's

'Mignardises' & chocolate truffle
Champagne Belle Epoque 2007

640€ WITH WINE PAIRING

NET PRICE IN EUROS – TAXES & SERVICE INCLUDED