

GRAND
ESCALIER
BRASSERIE • JARDIN

NEW YEAR'S MENU

*Allergies or other preferences?
Please let us know and we will help you!*

STARTER

TWO SCALLOPS IN THEIR
SHELL, FROM NORWAY
*Wine boiled scallop with sturgeon,
sugar snap peas and beurre blanc*

*Broiled scallop with browned butter,
almond, cucumber and cauliflower*

MAIN COURSE

VEAL

*Deep-fried red shrimp, green asparagus,
potato purée with truffle and veal gravy*

or

HALIBUT

*Deep-fried red shrimp, green asparagus
potato purée with truffle and lobster sauce*

DESSERT

GLACE AU FOUR

*Cloud berries with punsch, vanilla,
raspberries and italian meringue*

FIRST SEATING 695
SECOND SEATING 795

WINE MENU 495
WINE MENU PRESTIGE 795

With reservation for seasonal changes