

New Year's Eve dinner

Dinner of Sunday, December 31, 2023

Warm duck foie gras macerated in gin then poached in a strong consommé



Potato cake and Oscietra caviar from Petrossian, watercress butter



Large langoustine smoked then roasted in a shellfish butter,
citrus-flavoured shellfish nage



Celery and black truffle tatin, celery glaze as a roasting juice



Turbot preserved in a 5-flavour butter, butternut and rose gel



Back of venison in a cereal crust, Diane sauce



The citrus fruit to refresh



New Year's dessert

Menu in 8 steps
420€ per person
Excluding beverages

To make a reservation
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