



NEW YEAR'S EVE MENU

BRASSERIE
DU LOUVRE

Boune



DECEMBER 31 - DINNER

HAPPY NEW YEAR !

Amuse-bouche

Special Gillardeau Oysters

Creamy cauliflower, grated lemon

Pressed Foie Gras, Smoked Duck Breast and Artichoke

Pear chutney with mild spices and wine, toasted country bread

White Boudin with Scallop Nuts from the Bay of Saint-Brieuc

Royale of cardoons, Noilly Prat sauce

Roasted Veal Medallion

Stuffed cabbage, mashed potatoes with black truffles

Selection de Fresh and Mature Cheeses

Fresh goat's cheese, Comté, Saint-Marcellin

or

Strained Cottage Cheese

Whole, with double cream or with red fruits

New Year's Eve Dessert

Citrus fruit delicacy, Tahitian vanilla mousse

Mignardises

Prices : €109 or €119 including a Champagne glass

Bookings by email: antoine.kohller@hoteldulouvre.com

