

CABANE - 2026

New Year's Eve Menu

Inspired by Chef Cédric Malfroy

**195 euros per person*

CAVIAR & FOIE GRAS

GLASS OF LOUIS ROEDERER CHAMPAGNE

BLINI WITH "KAVIARI" CAVIAR AND LIGHTLY TANGY CRÈME FRAÎCHE

&

COOKED AU TORCHON, WRAPPED IN GINGERBREAD CRUST WITH A
FIG HEART

SCALLOPS

LIGHTLY SEARED SCALLOPS, JACK BE LITTLE' PUMPKIN VELOUTÉ,
SHELLFISH OIL AND ITS EMULSION

TURBOT

CHAMPAGNE BEURRE BLANC, GLAZED WINTER VEGETABLES

MAIN COURSES TO CHOOSE FROM

BEEF

TRUFFLED JUS, TRUFFLED CHARLOTTE POTATO MOUSSELINE

OR

RISOTTO

WILD MUSHROOMS AND TRUFFLE SHAVINGS

NEW YEAR'S EVE SWEETNESS