

Saint-Sylvestre

FISH & MEAT MENU

31. December 2023

Champagne

*Jean Aubry & Fils, Premier Cru, o,1l
greetings from the kitchen*

...

Winter Truffle

*white truffle, jerusalem artichoke
brioche*

...

Sot l'y Laisse

*seared kikok chicken oysters, wild cauliflower
bbq mushrooms, lapragh-celeriac-purée, morel sauce*

...

Calmar

*flamed rolls of shrimp & calmar, trout caviar
sweet potatoe, endive, yuzu bisque*

...

Venison

*deer loin, lardo, crispy deer croquette
la ratte potatoes, romanesco, portobello, spinach
Monkey 47 gin sauce*

...

Noir Orange

*dark chocolate cake, clementine
ginger-chocolate cake, mandarine sorbet*

169 €

...

+ 10 Euro tip for the service team

Saint-Sylvestre

FISH MENU

31. December 2023

Champagne

*Jean Aubry & Fils, Premier Cru, 0,1l
greetings from the kitchen*

...

Winter Truffle

*white truffle, jerusalem artichoke
brioche*

...

Smoked Eel

*beetroot, frisée, coriander cress
ponzu-carrot-dressing*

...

Calmar

*flamed rolls of shrimp & calmar, trout caviar
sweet potatoe, endive, yuzu bisque*

...

Monkfish

*roasted monkfish filet, baby pak choi
pointed cabbage, castelfranco, horseradish
roasted yeast, caesar velouté*

...

Noir Orange

*dark chocolate cake, clementine
ginger-chocolate cake, mandarine sorbet*

169 €

...

+ 10 Euro tip for the service team

Saint-Sylvestre

V E G G I E M E N U

31. December 2023

Champagne

*Jean Aubry & Fils, Premier Cru, 0,1l
greetings from the kitchen*

...

Winter Truffle

*white truffle, jerusalem artichoke
brioche*

...

Beetroot

*Fourme d'Ambert, frisée, coriander cress, seed cracker
ponzu-carrot-dressing*

...

King Oyster Mushroom

two kinds of parsnip, chickpea fries, comté, morel sauce

...

Cauliflower

*roasted cauliflower, sweet potato puree
pickled red cabbage, smoked almond
pepper-sauce, lovage oil*

...

Noir Orange

*dark chocolate cake, clementine
ginger-chocolate cake, mandarine sorbet*

159 €

...

+ 10 Euro tip for the service team