

## NEW YEAR'S EVE

490.- per person

### UTAH BEACH OYSTER

smoked pike eggs tarama  
sorrel and combawa citrus dressing  
black rice

### BLACK TRUFFLE BERLINGOT

soft heart like a fondue  
Pu'Erh tea and muschroom broth

### LANGOUSTINE

roasted on flame  
burned persimonn raviole  
camomille consommé

### LINE CAUGHT SEA BASS WITH CAVIAR

created in 1971 by Jacques PIC – new version 2021 by Anne-Sophie Pic  
foamy champagne, saké, rose & citrus Jabara sauce

### POULTRY FROM BRESSE WITH BLACK TRUFFLE

in two services  
first, infused with sweet clover and tonka bean  
secondly, a tartelette to share

### GSTAAD CHEESE

sakura crispy sourdough bread  
barberry brioche feuilletée

### CHOCOLATE

crispy leaves  
black truffle light ganache  
Cognac and smoked vanilla ice cream