

CAFÉ  
BEAU-RIVAGE

— RÉVEILLON  
DE NOËL

24.12.2024

Amuse-bouche

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Normandy scallops carpaccio,  
Bremblens plural beets with tarragon

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Line caught John Dory candied with seaweed,  
roasted cauliflower, shellfish sauce

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Free-range capon breast, Jerusalem artichoke,  
black truffle, Albufera sauce

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Brittany shortbread with grand cru chocolate,  
citrus fruits in various textures, cinnamon berry ice cream

Amuse-bouche

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Saint-Jacques de Normandie en carpaccio,  
betteraves plurielles de Bremblens à l'estragon

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Saint-Pierre de petit bateau confit aux algues,  
chou-fleur rôti, sauce aux coquillages

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Suprême de chapon fermier,  
topinambour, truffe noire et sauce Albufera

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Sablé breton au chocolat grand cru, agrumes  
en différentes textures, glace aux baies de cannellier