BRACH

PARIS

NEW YEAR'S EVE MENU

AMUSE-BOUCHE

Smoked sea bass tartare tartlet, apple & bergamot
Tarama, lime caviar & crackers

FIRST STARTER

Tuna crudo, avocado & toasted sesame vinaigrette

SECOND STARTER

Duck foie gras, baby artichokes & truffle

FISH

Turbot, hazelnut & celery mousseline, bone marrow juice

MEAT

Chicken supreme, roasted salsify & pear condiment

CHEESE

Brie de Meaux, dried fruit chutney

PRE-DESSERT

Champagne & kaffir lime

DESSERT

Citrus Éclat

PETITS FOURS

250 EUROS PER PERSON, NOT INCLUDING DRINKS.