



New Year's Eve menu 2020

Amuse-bouche

Duck Foie Gras, potato cappuccino with truffle

Saint-Pierre cooked at low temperature, oyster skewer with chorizo,
crisp green celery and sea foam

Bergamot sorbet, Mirabelle brandy espuma

Yellow chicken fillet with morels and yellow wine, creamy polenta

Pineapple spring rolls with lime leaves, mango confit with verbena, coconut sorbet

-Price: 78 € without drinks-

Served the 31th on dinner.

For your reservation, please go to our website

www.restaurants-alsaciens.fr in the "Menu de Noël et Nouvel An" tab.

In order to confirm your reservation, we ask for full prepayment of the menus.

For children less than 10 years old, we propose this menu on an adapted portion for 39.00€.