

Perruche

THURSDAY, DECEMBER 31ST 2026

€230 / PERSON

Net price in euros, service included

APPETIZERS

Gillardeau n°3 oyster, lemon and gold caviar
Thin butternut squash tart with black truffle

STARTERS

Gambero rosso tartare, avocado, lemon and caviar

or

Slow-cooked egg, truffled artichokes, barigoule sauce

or

Beef cheek and foie gras ravioli, button mushroom emulsion

MAIN COURSES

Rossini-style beef fillet, pommes Anna

or

Tagliatelle, morel cream and black truffle

or

Turbot with shellfish, marinière reduction, butternut squash mousseline

DESSERTS

Finger lime madeleine

or

Mont Blanc ice cream sundae

or

All chocolate

