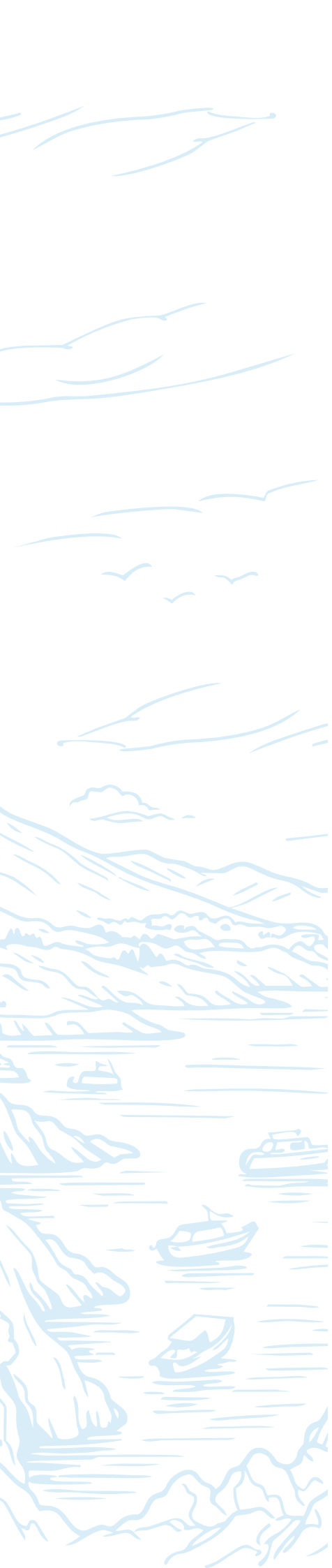




MENU 2025

Saint-Sylvestre

APERITIF - TROIS CANAPÉS

ŒUF SIGNATURE

Truffe noire

TOURTEAU DE ROSCOFF

Consommé de carapace, crème de haricot tarbais

COQUILLE SAINT-JACQUES NORMANDE RÔTIE

Gnocchis truffe noire, coulis d'herbes au beurre noisette

PAVÉ DE TURBOT DES CÔTES BRETONNES

Coquillages, calisson panais, émulsion iodée au caviar

NOISETTE DE CHEVREUIL RÔTIE

Betterave laquée au vinaigre balsamique, châtaigne glacée au jus

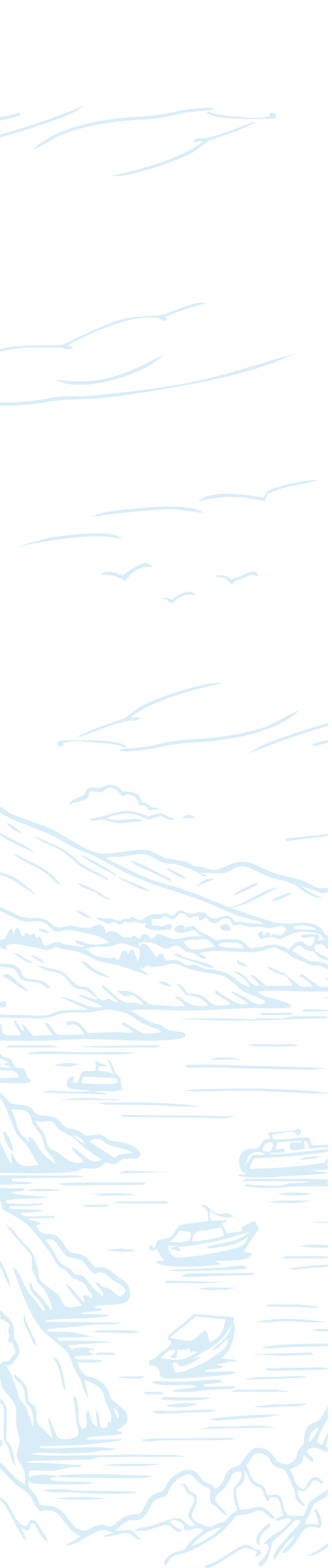
FROMAGE DE CHEZ MONS

DESSERT DE L'AN



L'OR BLEU
restaurant

320 euros - hors boissons. Forfaits boissons & champagne disponibles.
Prix nets en euros, taxes et service compris.



2025 *New Year's Eve*

THREE CANAPÉS SERVED AS AN APERITIF

SIGNATURE EGG

With black truffle

ROSCOFF CRAB

Shellfish consommé, Tarbais bean cream

PAN-SEARED NORMANDY SCALLOP

Black truffle gnocchi, herb coulis with brown butter

LINE-CAUGHT BRITTANY TURBOT

Shellfish, parsnip calisson, iodine emulsion with caviar

ROASTED VENISON LOIN

Beetroot glazed with aged balsamic vinegar, chestnut glazed in its jus

CHEESE SELECTION FROM MAISON MONS

DESSERT OF THE YEAR



L'OR BLEU
restaurant

320 euros - Excluding drinks. Drinks and champagne packages available.
Net prices in euros, taxes and service included.