

ELMER

NEW EVE'S MENU – DECEMBER 31st

Price: 175 €

Utah Beach Oyster,
Dashi broth, Oscietre Caviar

Raw Scallops,
Stung with cédrat, capers, agastache

Langoustine ravioli,
Buckwheat & black garlic, fine broth made with the bones

Line caught Pollock,
Celeriac, parsley & Greek yoghurt, smoked Pike roe

Guinea fowl breast stuff with truffle,
Confit salsify, leveche, chicken & truffle juice

Citrus,
Confit pomelo & cardamom, lime, meringue

Chocolate & hazelnut,
Creamy ganache, soften biscuit, hazelnut ice cream

Sweets