



RESTAURANT ALIZÉ

New Year's Eve 2023...

by Jean-Marc Fauchoux

TASTING MENU

(10 courses)

SURPRISE APPETIZER

SALAD OF QUAIL SUPREME AND ITS LEG IN TEMPURA VERJUS

SEARED SCALLOP WITH JERUSALEM ARTICHOKE AND
FOIE GRAS CHANTILLY

WARM VEGETABLE MILLEFEUILLE

DUCK TARTAR WITH TRUFFLE OIL AND CORN

LOBSTER RAVIOLI WITH FULL BODIED JUICE

GIN & TARRAGON SHERBET

DEER MIGNON WITH PEPPER SAUCE,
FOIE GRAS FLAN & ROOT VEGETABLES

OR

RABBIT SADDLE STUFFED WITH HERBS MOREL SAUCE

JULIENNE OF PEAR, BENEDICTIN BLUE CHEESE AND CARAMELIZED HAZELNUTS

CHESTNUT TURINOIS

149\$

TAXES AND GRATUITY NOT INCLUDED

