

New Year's Eve Menu

• THREE COURSES •
FROM 6PM TO 10:30PM

70 EUROS



Appetizer

STARTER

Smoked salmon, blinis and thick cream
with cucumber

Or

Homemade Duck foie gras, mango passion chutney,
Timut pepper crumble

MAIN COURSE

Chicken breast roasted with nuts, jerusalem
artichoke and parsley juice

Or

Cod fillet with grilled chestnuts & butternut cream

DESSERT

Special dessert by Hugo & Victor

Or

Selection of matured cheeses Marie Qautrehomme

Selection of wine (two glasses): 20 €
Maucaillou Bordeaux AOC 2012 / Chablis AOC 2015
Matured cheeses plate : 15€

•Reservation and cancellation conditions•

Credit card number and expiration date requested for guarantee
Cancellation deadline without fees by the 26th December included
Penalty of 50% charged beyond this date

Restaurant Louis² • 16 rue de la trémoille 75008 Paris
+33-1 56 52 14 00 • reservation@hotel-tremoille.com