



LE LOUIS XV  
GILGIN DUCASSE  
*à l'Hotel de Paris*

DINNER ON 31/12/2017

*Pour patienter :*

Duck foie gras and white truffle  
Root vegetables, sorrel condiment  
Barbagiuan



Chilled langoustines,  
delicate gelée, caviar



Seared scallops from Normandy,  
red squash from Albenga, tuber melanosporum



Gobbo cardoons,  
roasted wheat bread, tartufi di Alba



Coastal turbot on its natural form,  
brocoletti and shellfish



Truffled Guinea fowl,  
celery and puntarella



Vacherin Mont-d'Or, Brie de Meaux truffé and Comté 2015



Passe-Crassane pear, tangerine/lemon marmalade,  
chestnuts ice-cream



Chocolates from our Factory and dainties

€ 990 without drinks  
net price in euro, service included