## L A U R I :: E T.

## HOLIDAY MENU 2021

available on 24-31 of décember 2021 and 1st january 2022 evening

Arctic char tartare, dill and lobster oil vinaigrette, Siberian caviar

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Poached oyster, truffle consommé and beef

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Hamachi tuna, lacto-fermented red plums, blackberry and beet kombucha dressing

Yellow plum crumble and foie gras, black walnut and linden honey

1171

Egg scramble espuma, brioche bread, green onions and fresh black truffle

Cod cheek, sauerkraut, Jerusalem artichoke and rosemary white butter

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Braised lamb ravioli, loin and thigh ballotine, squash meat juice, morels

H II

French toast, "black corn" buttercream, popcorn and cilantro ice cream

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Chocolate sphere, praline mousse, maple chantilly and creamy chocolate hazelnuts

Menu - 165. Wine pairing - 145.