

L'ALEXANDRIN
LAURENT RIGAL

MENU SAINT-SYLVESTRE

Mardi 31 décembre 2024

150 € *hors boissons

Savory Starters

Festive Amuse-Bouche

Duck Foie Gras Terrine cooked naturally
with a variation of apples and kombucha

Glazed Lobster with Mango and Lemon Balm
Rich juice, béarnaise sauce with claws and glazed turnips

Stuffed Sole with Trumpet mushrooms and grilled vanilla
Pan-fried with brown butter, truffled white butter, and dried fruit chutney

Veal Tenderloin with oriental flavors
Rich juice with candied lemon, puffed bread with sorrel,
and gratin potato risotto

Sweet Prelude

Coconut, mango, pink berries, and Feijoa
Dark Chocolate, truffle, and toasted pine nuts

Excellente Dégustation !

LAURENT RIGAL & SON ÉQUIPE