



## NEW YEARS EVE'S 2017 QUINTESSENCE BY LECRANS

MENU AROUND TUBER MELANOSPORUM TRUFFLE AND CAVIAR

TO TASTE YOUR BUDS ...  
CROQUE- TRUFFLES



DUCK FOIE GRAS FROM THE SOUTH-WEST OF FRANCE WITH SICHUAN PEPPER  
COCONUTS, VICTORIA PINEAPPLE JAM, CRISPS



SEA URCHIN, NEW POTATO MOUSSELINE, BAERY CAVIAR



LANGOUSTINE LIGHTLY SEARED, JERUSALEM ARTICHOKE AND CÈPES RISOTTO  
POULTRY BROTH EMULSIFIED WITH SALTY BUTTER



THE FROZEN MOMENT, FROSTED LEMON, CUCUMBER AND CAVIAR



HEART OF FILLET OF VEAL COOKED AT LOW TEMPERATURE,  
CAPPELETTI OF TRUFFLED FOIE GRAS  
ARTICHOKES OF PROVENCE AND SPINACH SPOUTS, JUS



BRILLAT-SAVARIN CHEESE WITH TRUFFLES  
CROSTINI WITH ALPINE TAPENADE



SWEET PATIENCE



THE SWEETNESS OF CARAMEL SALTED BUTTER  
THE EXOTICISM OF THE VANILLA OF THE ISLANDS  
THE DELICACY OF THE CHOCOLATE DULCEY



CANDY FLOSS, SWEETS

PRICE CHF : 380.-