

NEW YEAR'S EVE 2012

165€ firm reservation with deposit 50%

Glass of champagne De Venoge
appetizer prestige

Whole foie gras of duck semi-cooked home made
five spices, pear confit with porto wine and
black raspberries chutney with thyme

Duo of jumbo prawns and scallops
skewer with citronnella branch

Trou Normand
apple sorbet with Calvados wine

Filet of beef (France)
optimal maturation, deliciously tender
sautéed mushrooms and mashed violet potatoes with truffle

or

Turbot sea fish cooked on aromatic wood
blown celery and sautéed mushrooms

caramelised tower citrus supreme
gingerbread ice cream

or

Duo of cremes brulées and flambéed

café

WINE & WATER
1 bout. / 2 pers.

SAINT EMILION CHATEAU LAROZE
Grand cru classé 2005

or

BOURGOGNE BLANC MEURSAULT 2009

Evian or Voss sparkling water

DANSE AND PARTY UNTIL DAWN

Café sud restaurant 12 rue de Castellane 75008 PARIS Tel 0142659052

RESTAURANT