

# MOULIN ROUGE

meets JULIETTE

## NEW YEAR'S EVE MENU

### **Luma beef tartare**

with Belper Knolle cheese and warm Brioche bread

*Chablis "La grande Vallée" 2021, Patrick Piuze*

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### **Saffron soup**

with lobster tail and salicornia

*Crozes-Hermitage Blanc "Cour de Récré" 2023, François Villard*

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### **Beef duet with beef entrecôte and beef patties**

on cauliflower puree with Brussels sprouts and

Pommes Dauphine with truffle jus

*Pagodes de Cos 2016 Magnum, Château Cos d'Estournel*

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### **Mountain spruce cheese**

served with fig mustard and fruit bread

*Château d'Yquem 2019, Château D'Yquem*

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### **Warm pear jalousie**

with vanilla ice cream



# MOULIN ROUGE

meets JULIETTE

## NEW YEAR'S EVE MENU

### **Colourful beetroot carpaccio**

with herb salad, pine nuts and walnut vinaigrette

*Chablis "La grande Vallée" 2021, Patrick Piuze*

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### **Saffron soup**

with baked broccoli and almonds

*Crozes-Hermitage Blanc "Cour de Récré" 2023, François Villard*

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### **Duet of planted steak**

on cauliflower puree with Brussels sprouts and

Pommes Dauphine with truffle jus

*Pagodes de Cos 2016 Magnum, Château Cos d'Estournel*

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### **Mountain spruce cheese**

served with fig mustard and fruit bread

*Château d'Yquem 2019, Château D'Yquem*

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### **Warm pear jalousie**

with vanilla ice cream

