

DUMAS

NEW YEAR DINNER

MENU

WELCOME TO DUMAS

The Oyster

Foie gras lollipop with roasted hazelnuts & chestnut honey

Duck confit croquette with morels

SALADE DE CREVETTE AVOCAT AU PAMPLEMOUSSE

Marinated shrimps with cognac cocktail sauce, smoked paprika foam & pink pepper

SAUMON AUX FRUITS DE MER SAFRANE

Pan-fried salmon with sea food mariniere sauce, vegetable pearls, safran potato, salmon roe & crispy tuile

COUPE COLONEL

Lemon sherbet with infuse vodka & lemon zest

TOURNEDOS ROSSINI

Beef tenderloin with pan-fried foie gras, wild forest mushroom, truffle sauce, toasted bread, apple dauphines, baked onions & sautéed seasonal market leaves

DECLINAISON DE CHOCOLATS

White chocolate meringue with dark chocolate mousse, gianduja panna cotta, chocolate sponge, apricot jelly & roasted hazelnut crunch

COFFEE - TEA & MIGNARDISES

DINNER STARTS AT 21:00

450 GEL including welcome champagne and unlimited red and white wines

