

BelleVue

N E W Y E A R ' S
E V E

2018's last feast



Amuse-bouche

FOIE GRAS

Foie gras “crème brûlée”, smoked duck & hazelnut

Entrées

SAINT-JACQUES

Large scallop roasted in its shell, black truffle & celery

Poisson

SAINT PIERRE

John Dory, cockles, black lemon & leeks

Plat principal

BOEUF

Fillet of beef, chervil roots purée, black truffle & mushrooms

Fromage

CROTTIN FRAIS

Honey roasted goat's cheese “crottin” wrapped in phyllo pastry, baby leaves

Dessert

CHOCOLATE

Chocolate mousse, dacquoise, chocolat & orange ice-cream, almond sauce

£68

(A 12.5% discretionary service charge applies)

Pricing includes VAT at 20%