



CHAMARRÉ MONTMARTRE

ANTOINE HEERAH

New Year's Eve Menu

Saturday December 31st 2011 at Dinner

Musical animation

Toasts soleil des îles

Carribean amuse-bouche trilogy

Coconut sweet West Indian pumpkins, codfish and breadfruit acras, mango pulp and thinly-sliced whelks

Starters

Crispy oyster with Swiss chard leaves, watercress texture with ginger

And

Steamed duck foie gras and crawfish in hibiscus juice and country pepper, winter purslane

And

Seafood assortment:

King prawns from New Caledonia with caviar lemon, Kyushu-style octopus, chilled Dublin Bay prawns

Fish

Medallion of lobster, small ravioli with shellfish broth and red vegetables

Meat

Thinly-sliced grilled-glazed duck breast fillet, pumpkin tempura and truffle-molasse pulp

Cheese

Avant Dessert

Kalamantsi bulb, iced yuzu mousse

Dessert

Savarin cake in flavoured rum, basmati rice pudding ice cream

175 euros (except drinks)

Deposit of 50 percent at the reservation