

RÉGENT PETITE FRANCE

STRASBOURG

CULINARY CHEFS: NICOLAS STAMM-CORBY & SERGE SCHAAL ❀❀

EXECUTIVE CHEF: CÉDRIC KOCH

NEW YEAR'S EVE MENU

Éveil du Palais

Amuse-bouche

Red Kuri Squash Raviole

Chestnut Cream, Brown Butter

Seared Scallops

Garnished Poivrade Artichoke Heart
Orange Reduction with Madagascar Vanilla

Breton Blue Lobster

Roasted Salsify, deglazed with a Verbena-Infused vinegar
Coral Velvet

Aubrac Beef Fillet

Pommes Anna stuffed with oyster mushrooms from Alsace
Candied Heliantis, Grand Veneur Sauce

Chocolate Soufflé Pie

Maracaibo Grand Cru 65% chocolate Madagascar
Vanilla ice cream

Mignardises

LIVE MUSIC: JAZZ BAND

295 € / PERSON – FOOD & WINE PAIRING INCLUDED

Includes 3 glasses of wine, mineral water and coffee per person.
Aperitifs, digestifs and spirits not included.

For our young guests, an adapted menu is available for €65.
Our prices include taxes and service. - All our meats are of French origin.

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PLANT-BASED MENU

Éveil du Palais

Amuse-bouche

Riedinger Farm Leeks in Vinaigrette

Egg White Tartare,
Leek Green Sabayon

Red Kuri Squash Raviole

Chestnut Cream, Brown Butter

Classic French Onion Soup

Viennese bread with "Brézouard des Bagenelles" cheese

Jerusalem Artichoke in Textures

Piedmont Hazelnuts
Reduced vegetable Jus

Chocolate Soufflé Pie

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