

LOF

RESTAURANT

## LOF END OF YEAR FLAVOURS

Oyster Rockefeller

*Mercier Brut, Pinot Noir, Chardonnay, Meunier*

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Tartare of scallops, Old Bruges foam and hibiscus

*Revrdito Nascetta, Italy*

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Crispy sole fish, remoulade and red butter sauce

*Revrdito Nascetta, Italy*

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Baked cauliflower, cream of black pudding and brown butter

*Whispering Angel, Château d'Esclans, Provence*

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Roasted veal, roasted Jerusalem artichoke and cornichon-anchovies dressing

*Shyraz, Heartland Stickleback, South Australia*

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Pheasant en crouete, sauerkraut and liver gravy

*Shyraz, Heartland Stickleback, South Australia*

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Surprise egg

*Château du Haut Mayne, Sainte-Croix-du-Mont*

End of Year menu 155

Including non alcoholic beverages, glass of champagne at midnight

Including aperitive, selected wines, beers, and non alcoholic beverages,  
glass of champagne at midnight - 195 euros

Including aperitive, selected wines, beers, classic long drinks and  
non alcoholic beverages, glass of champagne at midnight and  
After Party until 4:00 - 245 euros

