



PARIS - CHAMPS-ÉLYSÉES

BY B SIGNATURE  
Hotels & Resorts

# HÔTEL DE SERS

Paris Champs Elysées

## New Year's Eve Dinner

By Ricardo Lucio

### AMUSE BOUCHE

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#### FOIE GRAS

Half cooked duck Foie Gras, Guanaja 70% with Melanosporum truffle, Kumquat and honey

#### LOBSTER

French roasted lobster, crème brûlée with carrots and bergamot, curry bisque

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#### JOHN DORY

John Dory fish, potatoes gnocchi's with seaweed, Oscietrea Caviar, clementine and chicory

#### MILK-FED VEAL

Roasted milk-fed veal and cooking juice, Melanosporum truffle, salsify and yuzu

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### PRE DESSERT

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#### CHOCOLATE

Chocolate, Melanosporum truffle, fizzy citrus fruits

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€250 / person excluding beverages

€320 / person including wine pairings

A musical trio will lead you into 2019 to the rhythm of pop, rock & French classics

Net price, service included. In case of intolerance or allergies please request the list of products included in each meal. Checks are not accepted.

Sers



« IT GIVE US GREAT JOY TO WELCOME YOU THIS FESTIVE SEASON AT THE RESTAURANT DE SERS.

THE ENTIRE TEAM AND I WISH YOU A WONDERFUL TIME WITH US AND ALL THE BEST FOR 2019! »

RICARDO LUCIO,  
HEAD CHEF AT HOTEL DE SERS

*Ricardo Lucio*