



## NEW YEAR EVE DINNER AT DERRIERE

A dinner with Louise

**A DINNER  
WITH LOUISE**

**160 EUROS / PERSON**

*Cuvée*  
**Louise**

**AMUSE BOUCHE** An *amuse-bouche*, also called an *amuse-gueule*, is a tiny bite-sized morsel served before the hors d'œuvre or first course of a meal.

**LANGOUSTINE TARTAR AND COM-BAWA QUAIL EGG AND SALMON EGGS MASH CELERIAC AND GREEN MUSTARD**

**HOMEMADE « FOIE-GRAS »** 1. liver of specially fattened geese or ducks, used as a table delicacy, *esp.* in the form of a paste.

**IN TREE DIFFERENT STYLES**

**FILLET OF COD** 1. Any of numerous marine fishes of the family serranidae.

**STUFFED WITH OYSTERS AND NORI LEAF, BISQUE AND CRUSHED POTATOES IN OLIVE OIL**

**ROASTED VENISON** The flesh of a deer, used as food.

**WITH "POIVRADE" SAUCE, PARS-NIP MASH**

**CRUNCHY CHOCOLATE** 1. A preparation of the seeds of cocoa, roasted, husked, and ground, often sweetened and flavored, as with vanilla. 2. Candy made from such a preparation. 3. A dark brown color.

**LEAF WITH PEAR AND HAZELNUT MOUSSE**

**ONE BOTTLE OF CHAMPAGNE POMMERY CUVÉE LOUISE MILLÉSIMÉ 1999 FOR TWO PERSONS**

**SOFT, COFFEE or TEA**