



# Cocktail O

The countdown toward 2024 has began ...! From 8 p.m. in the Kaila's bar,

# Dinner

The promise of an exceptional menu:

generosity, creativity and greed ...

Products of excellence for a gastronomic moment

# Party \*

To celebrate new year and keep up with festive atmosphere at the bar with DJ



Fot the cocktail and the party, we invite you to contact us in order to book a table.

# Mew Gaer's Eve CELEBRATION

## Frivolities

## Starter

Breton Langoustine Lightly seard in a salted peanut butter Hot and cold roll

# Sheelfish

Scallops

In the shell - chesnut - pumpkin - truffle Lemon and squid-ink sabayon

## From the sea

Sae bass

Candied in olive oil - algae scales and citrus fruits Tetragone spinch with almonds and Champagne sauce - Caviar

## From the land

Local Venison

Hazelnut crust with Penja peper Glazed carrot with beetroot syrup - Summer's blueberry juice

# From the stable

Hot cheese box Truffle croutons

# Dessert

New Yea Delicacy
By our Pastry chef
Hibiscus and a fresh citrus combination

#### Delicacies

Sweet treats - confectionery- chocolates