CAFÉ
ANTONIA

New Year's Eve

THURSDAY, DECEMBER 31ST 2026

Confit duck foie gras “salt and pepper”, toasted bread
€67

Gillardeau oyster No. 2 with caviar and watercress
€30 each

Large salmon blini, caviar, pepper cream
€95

Focaccia with burrata, artichoke, exceptional cured ham and black truffle
€125

Focaccia with candied tomatoes, rocket salad, culatello
€95

Imperial caviar from Sologne – 50g
€225

Sea scallops in their shells, with shellfish and young leeks
€120

Sole meunière, truffle purée, Périgord-style jus
€135

Roasted beef fillet, « luttés » vegetables with truffle
€145

Roasted free-range chicken breast, vegetable fricassee, preserved lemon jus
€95

Shellfish risotto, tarragon bisque
€120

Local vegetables roasted with black truffle
€80

Iced nougat yule log
€35

Piedmont hazelnut Millefeuille, caramel sauce
€35