

RESTAURANT
RÉGENT PETITE FRANCE
STRASBOURG

CULINARY CREATORS : NICOLAS STAMM-CORBY & SERGE SCHAAL
EXECUTIVE CHEF : CÉDRIC KOCH

NEW YEAR'S EVE MENU

Mise en bouche

Amuse-bouche

Royale langoustines and citrus tartar

"Persicus Tsar Impérial" caviar from the Petrossian House



Pan-fried duck foie gras escalope from Alsace

Poached and roasted quince
Sweet-and-sour sauce



Seabass filet roasted on the skin

Cress in textures
Hollandaise sauce



Milk-fed veal from Aveyron

Artichoke variation
Veal juice with Menton lemon



68% São Palme chocolate soufflé pie

Madagascar vanilla ice cream

Mignardises

€285 / PERSON

FOOD & WINE PAIRING INCLUDED - 3 GLASSES / PERSON

For our young guests, an adapted menu is available for €85.
Our prices include taxes and service. - All our meats are of French origin.