LOIRE & SENS

DINNER
New Year's Eve

THURSDAY, DECEMBER 31, 2026

€ 115.00 per person*

Three-course amuse-bouche

Miso-glazed langoustines, gin and Granny Smith apple granita

Abalone with herb butter, fermented kohlrabi

Wild sea bass, celeriac and pear, peppered fish fumet, fresh herbs

Crispy veal sweetbreads, truffle potatoes, Périgueux jus

Coconut and bergamot tartlet

Smoked chocolate, roasted hazelnuts, almond milk ice cream

SWEET BITES

RÉSERVATIONS :

+33 (0)2 41 66 30 03 **contact@loireetsens.com** **www.loireetsens.com**

11 chemin du Bois Guillou, Juigné-sur-Loire, 49610 Les Garennes sur Loire

**Service included - Drinks not included*