

LAZARE

- PARIS -

Homemade for love of good food

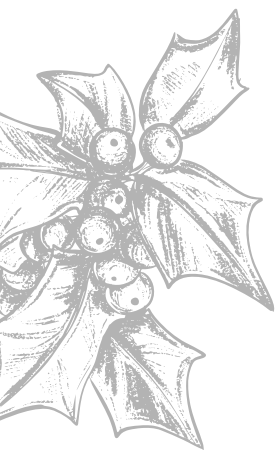
FRENCH BRASSERIE

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NEW YEAR'S EVE MENU

Imagined by Chef Eric Frechon

DECEMBER 31, 2025



Starter / Main Course / Dessert - 145 €

Starter / Main Course or Main Course / Dessert - 120 €

STARTER

of your choice

*Homemade semi-cooked duck foie gras with toasted brioche
Scallop and oyster tartare, tangy cream, curry oil
Raw langoustines, simply prepared with olive oil and lemon
6 baked snails in their shells with garlic and parsley butter
Creamy mushroom velouté, black truffle cappuccino*



MAIN COURSE

of your choice

*Roasted turbot with chestnuts in a light cream, heirloom vegetables, roasting jus
Stuffed cabbage with lobster, scallops, and wild mushrooms
Poultry vol-au-vent with sweetbreads, spinach, and morels in Jura wine sauce
Pan-seared beef tenderloin, mashed potatoes with black truffle*



DESSERT

of your choice

*Vacherin served tableside with toasted country bread
Pavlova with sorbet and exotic fruits
Warm grand cru chocolate espuma, coffee ice cream
"Baba bouchon" soaked in aged amber rum, lightly whipped vanilla cream
Pear and raspberry infused with rose water, Champagne sorbet*



Net euros prices, tax and service included