

# La Table OBONO

## Menu

### NEW YEAR'S EVE DINNER

31 DECEMBER 2024

75 € TTC per person (excluding drinks)

Food and wine pairing 18 € TTC per person  
(3 glasses 12 cl)

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#### APPETIZER

“AHOY” oyster from Baden just hot, Tatin caramel passion style  
Served with a cup of sparkling wine  
Domaine de Cray

#### STARTER

Foie gras and scallops carpaccio on basil French toast, roasted  
langoustines, bergamot juice  
**Poiré Kalysie Maison Kystin**

#### FISH

Low temperature candied lean fish (courbine) steak  
Vegetables forgotten like a “grandmother’s casserole”  
**AOP Alsace Pinot blanc 2022 Domaine Pfister**

#### MEAT

Breast of local farm guinea fowl, truffled under the skin, fallen from the  
undergrowth, melting potato, reduced juice  
**AOP Faugères 2018 Mas Lou**

#### DESSERT

Imperial lemon/mandarin log

LA MAISON  
**OBONO**

