



AKIRA BACK A JAPANESE-INSPIRED PARTY AND ELECTRIFYING CELEBRATION

Celebrated in a dozen countries, consecrated in the Michelin guide, this year the international chef Akira Back arrived on Avenue George V and opened his first restaurant in Europe to Parisians and travellers from around the world.

For New Year's Eve, the chef has designed a unique menu displaying the entire scope of his talent, with seven Japanese-inspired festive creations with Korean and international notes.

A unique sensory experience, accompanied by an exclusive DJ set promising guests a rousing, exhilarating atmosphere.



NEW YEAR'S EVE

SATURDAY 31 DECEMBER
AKIRA BACK

TUNA/ZUCCHINI PIZZA

Black truffles / micro shiso / umami aioli



BLUE LOBSTER CARPACCIO

White ponzu / micro coriander



TORO CRISPY RICE

Osetra caviar / black truffles / kosho yuzu aioli



TROU NORMAND (PALATE CLEANSER)



GRILLED JOHN DORY

Buttered spinach / yuzu beetroot mousse



A5 HOKKAIDO WAGYU FILET

Truffle jus / eringi puree



HIGH ROLLER

A5 wagyu sirloin steak / pan-seared foie gras / osetra caviar



ÎLE FLOTTANTE

Sakura tea and exotic fruits

€323 per person

Please note that a **reservation** is necessary and that **you will** be asked for prepayment.
Please contact us at +33 (0)1 53 23 78 50 or akirabackparis@luxurycollection.com