

New Year's Eve Menu

145€ per adult

75€ per child

Happy
New Year
2023 !

Amuse-bouche

Buffet of starters

Array of shellfish (langoustines, crab, pink shrimp, etc.) with a trio of mayonnaise (curry, garlic and chilli)

Oysters with vinegar pearls (shallot, balsamic and yuzu) and rye bread

Assorted salmon starters: house gravlax with peppercorn and herbs, salmon tartare and rope-hung smoked salmon

Surprise finger sandwiches

Duck foie gras terrines and other variations, chutneys and onion marmalade

Buttlefish with a parsley and garlic garnish

Chicken yakitori skewers

Hot plated mains

Roasted rock lobster tail with his bisque, baby vegetables in puff pastry, flash-cooked tomatoes and creamed purple vitelotte potatoes

or

Fillet of beef Rossini, rich truffle jus, roasted figs, chanterelle ravioli and watercress

Seasonal fresh and aged cheeses with soft fruit

Special New Year's dessert

Kids' menu

Buffet of starters

Foie gras-stuffed quail, chanterelle mushroom sauce and potato puffs

Mystery dessert