

NEW YEAR'S EVE MENU

140€ / person

Appetizer and homemade cocktail



Starters on the Buffet:

Sea food waterfall (norway lobster, lobster tail, shrimps....),
Curry or garlic mayonnaises, Seaweeds or hot pepper butters

Oyster, Pearl of shallott, Balsamic and Yuzu vinager, Rye bread

Sea urchins

Salmon on different way: home made gravelax with berries and fresh herb,
Tartar and smoked salmon on the string

Terrines of duck foie gras served with various, Chutneys and onions stewed

Mussels and parsley gratin

Snails fricassee with garlic cream



Main Courses:

Green dressed rack of lamb, Truffled mached potato , Mini roasted courgette,
Thym candied tomato, Smooth juice

Ou

Roasted lobster tail, Ravioli of Dauphiné with crayfish,
Artichoke button and its bisque



Soft & matured seasonal cheese, Mellow fruits



Our pastry chef's special new years eve dessert



Kids menu:

60€ / person

Starters on the buffet

Duck fillet stuffed with ceps, Mushroom sauce with cream, Dauphine potato

Desert by the plate

araucaria