NEW YEAR EVE

MENU

APERITIF

1 glass of champagne accompanied by 3 Amuses bouches and 3 puffs pastries

STARTER

Foie gras with fleur de sel, fig chutney, toasted fusette

DISH

Fillet of beef with truffle flavoured sauce, mashed potato and baby carrots

or Sea bass fillet, truffle-flavoured risotto (only on order)

PLATE OF REFINED CHEESES

Duo of Cheeses and its vegetable leaf

NEW YEAR'S DESSERT

New Year's treat

accompanied by a glass of champagne

DRINKS

1 bottle of wine (Pouilly-Fumé or St-Emilion) for 2

and 1 bottle of water (still or sparkling) for 2

*non-contractual menu, subject to change

Vegetarian Menu

(only on order when booking)

APERITIF

1 glass of champagne accompanied by 3 Amuses bouches

STARTER

Butternut cream soup
with chestnut chips and croutons flavoured with smoked oil

DISH

Risotto with winter vegetables and porcini mushrooms and broken chestnuts

PLATE OF REFINED CHEESES

Duo of Cheeses and its vegetable leaf

NEW YEAR'S DESSERT

New Year's treat accompanied by 1 glass of champagne

DRINKS

1 bottle of wine (Pouilly-Fumé or St-Emilion) for 2

and 1 bottle of water (still or sparkling) for 2

*non-contractual menu, subject to change

Kid Menu

STARTER

Smoked salmon carpaccio, citrus cream on blinis

DISH

Chicken supreme and potato gratin

NEW YEAR'S DESSERT

New Year's treat

DRINKS

2 softs

*non-contractual menu, subject to change