



NEW YEAR EVE MENU

1st SERVICE

APERITIF

1 glass of crémant accompanied by 3 puffs pastries

STARTER

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

DISH

Braised veal steak, truffle flavored sauce, mashed potatoes, wilting carott
or Sea bream fillet, vegetable confit, virgin sauce (only on order)

NEW YEAR'S DESSERT

New Year's treat

DRINKS

1 bottle of wine Bordeaux (red or white) for 2
and 1 bottle of water (still or sparkling) for 2



NEW YEAR EVE MENU

2nd SERVICE

APERITIF

1 glass of champagne accompanied by 3 Amuses bouches

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

Vegetarian Menu

(only on order when booking)

STARTER

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

DISH

Risotto with winter vegetables and porcini mushrooms and broken chestnuts

NEW YEAR'S DESSERT

New Year's treat

*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