



# New Year's Eve buffet

## Plated starter

Cod ceviche with kiwi, red onion, quinoa and roasted pepper coulis 4, 12, 13

## Hot buffet

Oven-roasted pollock fillet, Ostend-style 1, 2, 3, 4, 7, 12, 13

Scallops on the "plancha" with garlic and parsley 14

Wild boar carbonnade with morels 1, 9, 10, 12, 13, 15

Confit duck "Parmentier" with caramelized onions 1, 7, 12, 13

## Vegetable buffet

Festive salad bar

Lebanese-style quinoa tabbouleh 1

Braised chicory with Liège syrup 7

Roasted squash with chestnuts

Seasonal vegetable bouquet

Gratin Dauphinois with truffle 7, 13

Sweet potato purée with aromatic herbs 7, 13

Red lentil dhal with cardamom 12

Lentil & bulgur croquette with tahini sauce 1, 3, 11, 12, 13

Vegetables stuffed with plant-based proteins 1, 13

Arles-style tart 1, 3, 7, 12, 13

Oriental-style roasted aubergine 11

## Live cooking

Creamy risotto with wild mushrooms and Parmesan broth 7, 9, 12

Lobster bisque with its garnishes 1, 2, 4, 7, 12, 13

Beef Wellington with mushrooms, sauce of your choice 1, 3, 7, 12, 13

## Plated dessert

Orange & passion fruit entremets, Joconde biscuit, crispy rice and hazelnut praline 1, 3, 7, 8, 13,

**Price:** €159 per person, including a glass of Haton champagne as an aperitif and at midnight, wine pairings, water, tea or coffee.

€75 for children aged 6 to 12

free for children under 6

**ALLERGENS:** 1) gluten 2) shellfish 3) eggs 4) fish 5) peanuts 6) soy 7) milk 8) nuts 9) celeriac 10) mustard 11) sesame 12) SO2 13) lupin 14) mollusc 15) pork

