

PRESTIGE NEW YEAR'S EVE MENU

GLASS OF CHAMPAGNE AND APPETIZERS

Foie gras and candied fig macaron (3, 7, 8, 13)

Mini mussel tartlets with curry (1, 3, 7, 9, 13, 14)

STARTERS

Scallop carpaccio, creamy avocado, mango
and yuzu vinaigrette (7, 12, 13, 14)

Slow-cooked egg, seasonal mushrooms
and parmesan broth (3, 7, 9, 12, 13)

TROU NORMAND

Pineapple sorbet, ginger liqueur and Thai basil (12)

MAIN COURSE

Venison tenderloin with morels, reduced jus
and truffled parsnip mousseline (1, 7, 9, 12, 13)

DESSERT

Chocolate bomb, salted butter caramel,
passion fruit and kaffir lime (1, 3, 7, 13)

COFFEE, TEA AND MIGNARDISES

Lemon meringue tartlet (1, 3, 7, 13)

White chocolate profiterole with blueberry insert (1, 3, 7, 13)

Coconut financier (1, 3)

MIDNIGHT GLAS OF CHAMPAGNE

WINES

Champagne : Jean-Noël Haton Brut

White wine : Chablis Domaine Cenevières

Red wine : Je ne souffre plus, Côte du Rhône Village
Domaine La Florane



€175

Wines included. Adults only, no child rate

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

PRESTIGE NEW YEAR'S EVE VEGETARIAN MENU

GLASS OF CHAMPAGNE AND APPETIZERS

Mini spheres of fresh goat cheese, beetroot
and poppy seeds

Mini mushroom and hazelnut tartlets (1, 3, 7, 8, 13)

STARTERS

Celery carpaccio with mango (9, 12)

Slow-cooked egg, seasonal mushrooms
and truffled vegetable broth (3, 7, 9, 12, 13)

TROU NORMAND

Pineapple sorbet, ginger liqueur and Thai basil (12)

MAIN COURSE

Sweet potato cannelloni, herb ricotta gratin
with aged Comté cheese (1, 3, 7, 13)

DESSERT

Chocolate bomb, salted butter caramel,
passion fruit and kaffir lime (1, 3, 7, 13)

COFFEE, TEA AND MIGNARDISES

Lemon meringue tartlet (1, 3, 7, 13)

White chocolate profiterole with blueberry insert (1, 3, 7, 13)

Coconut financier (1, 3)

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