



NEW YEAR'S EVE MENU

199 €/adult & 99,50 €/kid

STARTRES BUFFET

Gillardeau oysters n°3

Pink shrimps

Whelks

Smoked salmon

Gravlax salmon

Lobster

Vitello tonnato

Foie gras terrine

Snail casserole

Assorted raw vegetables

Truffled egg casserole

Seafood terrine

Charcuterie and cheese platter

Live cooking ham carving

Cream of pumpkin soup
with chestnut pieces

MAIN COURSES

Veal medallion & black trumpet mushroom sauce

Truffled potato pressé & chanterelle fricassee

Roasted cauliflower with truffle oil, quinoa & hazelnuts 

CHEESES

Assortment of Savoie cheeses, including Brie with truffles

DESSERTS BUFFET

Verrines

Saint-Honoré

Paris-Brest

Petit fours

Tiramisu