



New Year's Eve

Dinner Cocktail

140€ per person (excluding drinks)

Animations Stand

Oysters, foie gras, Iberian ham, smoked scallops, egg floating

Cold dishes

Organic sea bass, cucumber and granny Smith apple maki

Blinis and smoked salmon from Barthouil

Lacquered duck breast with black sesame

Organic mango passion salmon tartar

Beef tataki with cabbage semolina

Royal sea bream ceviche

Hot dishes

Organic sea bass from Friuli, Breton curry cream

Grilled padron with fleur de Sel de Camargue

Thinly sliced rib steak with fresh thyme

Duck and sweet potato parmentier

Asian-style marinated prawns

Vegetable skewers

Desserts

Tray of cheeses, jams and dried fruit

Tonka bean chocolate mousse

Limoncello Entremet

Lemon meringue pie

Crêpes Suzette

Tarte tatin

Net prices VAT included