

New Year Eve menu

55€

Upon reservation

Sea

STARTER

Salmon carpaccio
Chive cream cheese
Citrus vinaigrette
Served with mixed salad

MAIN COURSE

Roasted trout fillet with Champagne sauce and
lemon shallots
Creamy polenta log
Trio of butter-glazed confit carrots

CHEESE SELECTION

Aged grey mountain tomme
Bleu d'Auvergne
Cabécou
Fig chutney, dried fruit and hazelnut bread

DESSERT

Dark chocolate pod with hazelnut caramel center
and vanilla red berry wave



New Year Eve menu

55€

Upon reservation

Land

STARTER

Gourmet salad with smoked duck breast and duck foie gras terrine marbled with Port

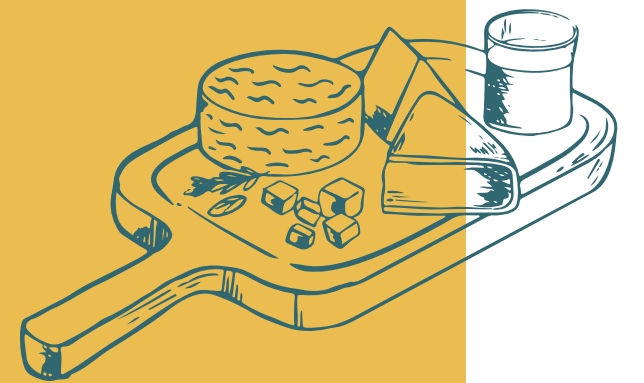
MAIN COURSE

Veal ballotin with truffle butter and meat jus
Pressed potatoes with porcini mushrooms
Sautéed wild forest mushrooms

CHEESE SELECTION

Aged grey mountain tomme
Bleu d'Auvergne
Cabécou

Fig chutney, dried fruit and hazelnut bread



DESSERT

Dark chocolate pod with hazelnut caramel center
and vanilla red berry wave

