



# NEW YEAR MENU

*31 December 2024*

*€165*

## APPERTIZERS

Creamy chestnut soup and country ham  
Spoonfull avocado and citrus-fruit tartar  
Crust of onions confit in red wine and Savoy tomme  
cheese

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## STARTER

Foie gras, compote of caramelized apples  
cinnamon and gingerbread, or  
Crayfish creamy soup, or  
Vegetables tartar with truffle oil

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## MAIN COURSE

Beef tenderloin with ginger, mashed potatoes with  
morels, or  
Monkfish fillet, with creamy lemon sauce and  
tagliatelles, or  
Vegetables and tofu cannelloni

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## SELECTION OF CHEESES FROM OUR MOUNTAINS

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## DESSERT

Sorbet champagne profiteroles, milk and  
champagne chocolate frosting, or  
Unstructured cheesecake with mandarin jelly  
and Breton shortbread, Savoy mandarin  
mulled wine sauce

