



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

STARTER

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

MAIN COURSE

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

SELECTION OF CHEESES FROM OUR MOUNTAINS

DESSERT

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



DRINKS INCLUDED

An aperitif of the Sommelier's
choice
Food and wine pairing
Coffee or tea
Digestive of the Sommelier's
choice