



CHRISTMAS MENU

Starter to Share

Oysters with cucumber juice and wasabi

Seared scallops served with beetroot coulis
and lemon vinaigrette

Pan-seared foie gras served with fig vinaigrette

Pumpkin soup with chestnut pieces and truffle emulsion

Main Course

Roasted sea bass fillet, beurre blanc sauce
with caviar, served with crisp vegetables
and celery root purée.

OR

Veal tournedos with morel cream sauce, dauphine
potatoes

Cheese

Assortment of Christmas cheeses, jams,
and Alpine honey, served with focaccia bread

Dessert

Yule Log

— € 288 —



NEW YEAR'S EVE MENU

Starter to Share

Veal carpaccio with truffle: thinly sliced veal with truffle oil, arugula, parmesan, and capers

Lobster and green bean salad

Poultry and foie gras pâté en croûte

Perfect egg with wild mushrooms and thyme cream

First Course

Foie gras and truffle ravioli with red wine sauce

OR

Champagne and langoustine risotto

Second Course

Herb-crusted veal tenderloin, celery purée, and tarragon sauce

OR

Roasted lobster with creamy bisque emulsion and tarragon essence

Cheese

Assortment of cheeses, jams, and Alpine honey, served with village-style focaccia bread

Dessert

The Clock is ticking with Ducley Valrhona

— €388 —