NEW YEAR'S EVE MENU

2025 / 26

Baguette with colorful spread

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Amuse bouche

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Carpaccio of halibut and salmon
Rocket / Beech mushrooms / Caviar

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Roasted quail breast
Plum jus / Savoy cabbage / Oriental lentils

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Monkfish / Lemongrass
Confit tomato / Leaf spinach

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Chateau Briand
Bordeaux sauce / Truffle celery puree
Young broccoli / Braised carrot
Potato rosemary gratin

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Lemon tart / Dark Valrhona mousse / Berries

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Pralines and petit fours

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Illuminated bombe glacee with fruits

VEGETARIAN

Baguette with colorful spread

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Amuse bouche

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Carpaccio of baked celeriac
Truffle mayonnaise / Beech mushrooms / Rocket

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Leaf spinach / Poached egg / Truffle hollandaise

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Roasted green asparagus / Almonds
Confit tomatoes / Potato rosemary gratin

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Lemon tart / Dark Valrhona mousse / Berries

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Pralines and petit fours

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Illuminated bombe glacee with fruits