

Special menu
NYE 2023
6pm

Aperitif

Glass of Champagne (12.5 cl) or Crodino « Virgin Spritz »
& Amuse-bouches

Starters

Semi-smoked salmon with dill, spicy mustard cream and pickles
Block of duck foie gras, apple and celery chutney
Butternut squash soup with hazelnuts and organic soft-boiled egg 🍷

Main Courses

Veal haunch, potato mousseline gravy
Butterflied prawns, spelt and Comté risotto
Roasted leek with baby vegetables, cream of carrot soup with cumin 🍷

Cheese or desserts

St Marcellin, apple compote with cider and walnuts
Royal chocolat with praline
Frozen nougat, gingerbread biscuit

Coffee or tea

Drinks

AOC Bordeaux - Agneau Rouge (red wine)
AOC Bordeaux - Mouton Cadet Blanc (white wine)
(Choice of 1/2 bottle per person)
Or 2 soft drinks (25/33 cl) for person

Bottle of Evian/Badoit (1L) for 2 persons

(All other requests will be charged extra)

Quantity of dishes limited each day to ensure freshness, unless special order within
72 hours

Vegetarian 🍷