



5-course menu

**NYE 2023**

9pm

### **Aperitif**

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

### **Starters**

Caviar Oscière of aquitaine with condiments (for 2 persons, 30gr)  
Half-tail of European lobster, fresh vegetables

### **Main Course**

Châteaubriand steak with truffled mashed potatoes,  
fresh salad and reduced juice

### **Cheese**

Cheese Comté aged 24 months, quince jelly

### **Desserts**

The chocolate mandarin Royale from our Pastry Chef

Coffee or tea

Mini-Pastry

### **Drinks**

Moët & Chandon Champagne

Chablis - "la Sereine", La Chablisienne (white wine)

AOP Crozes Hermitage - "Petite Ruche", M.Chapoutier

*(Choice of 1/2 bottle per person)*

Or 2 soft drinks (25/33 cl) per 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

We kindly ask our customers to inform us of any special dietary requirements as soon  
as possible after booking.