



Monday, December 31st, 2018

New Year's Eve
350 € per person *(beverage excluded)*

Musical Entertainment.

Appetizer,
Langoustine,
coral juice



Duck Foie Gras,
marbled with truffle,
aged balsamic chutney and nuts



Seabream,
as a carpaccio,
iodized vinaigrette and sea urchin,
chive and rye croutons



Turbot,
glazed with a pink champagne sabayon,
chervil veloute, white truffle shavings



Wild Boar,
"a la Royale", pan-seared foie gras,
chestnut puree, truffled celeriac



Pre-dessert



Holly Leaf,
as chocolate, crispy texture of a mousse,
66 % Caribbean cream and sorbet,
citrus fruits flavours





Tuesday, January 1st, 2019

New Year's Day

150 € per person (*beverage excluded*)

Musical Entertainment.

Appetizer,
Oyster,
champagne sabayon



Pressed Foie Gras and Poultry,
truffle, chestnuts, vineyard chutney,
toasted country bread



Scallop,
roasted with salted butter, watercress veloute,
chestnut flakes and black truffle

or

Farmer's Capon,
roasted, vintage vegetables stew,
Albufera sauce



Pre-dessert



Saint-Honore,
our style, roasted apple with a yuzu caramel,
freshened with a Granny Smith sorbet

2019