

# NEW YEAR'S EVE MENU

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The glass of champagne  
Pierre Gerbais — Grains de Celles

## Appetizers

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French duck foie gras,  
fennel-mandarin chutney  
warm truffled boudoir

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Langoustines just stiffened  
creamy iodine and lemon balm foam  
melting leeks with butter

— — —

New Year's Eve Break  
veal consommé and roasted corn emulsion

— — —

Saddle of venison seared, cooked pink  
light venison with French truffles  
variation around porcini mushroom, blueberry pulp and juniper

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Cheese prepared by our chef  
Abondance moss

— — —

New Year's Dessert  
Valrhona dark chocolate sphere with blueberries  
caramelized hazelnuts  
green chartreuse

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Menu in full prepayment upon reservation  
No changes in the menu are possible