



STARTERS

Homemade semi-cooked duck foie gras, skewers,
mango chutney

Salmon Belle Vue

Grilled vegetable salad, arugula, smoked duck
breast

Pear salad with Roquefort and walnuts

Breaded warm goat cheese medallion, figs

Serrano ham, freshly sliced

Charcuterie selection

Shredded duck, potatoes and duck gizzards

Winter vegetable cream soup, poppy seed
Parmesan tuile

DISHES

Free-range stuffed chicken with wild mushrooms
and saffron rice

Sirloin steak with three-pepper sauce

Scallop and king prawn navarin with saffron
cream

Roasted dab fillet with lobster cream

Caramelized bone-in ham, orange confit

SIDE DISHES

Dauphinois potato gratin with Cantal cheese

Creamy polenta

Trio of carrots glazed with honey and thyme

Pan-fried mushrooms with fresh herbs

APPETIZER

Parsnip cappuccino with hazelnut, chestnut pieces
and truffle oil

Mini Comté gougères with Timut pepper

Mini brioche rolls with rillettes

Assorted surprise breads

SEAFOOD

Assortment of herring, mackerel and anchovy
fillets, Oriental-style

Brown and pink shrimp

Langoustines

Oysters

Whelks & razor clams

Crab claws

KID'S CORNER

Crinkle-cut fries

Fish & chips

Crispy chicken

Cordon bleu

Pasta gratin

Duchess potatoes

Broccoli with salted butter

DESSERTS

Fresh and exotic fruit cascade

Assortment of sweet verrines

Opera cake

Selection of New Year's pastries

Pistachio cream tiramisu

Assortment of entremets

Menu subject to change

