
NEW YEAR'S DINNER

The team look forward to hosting you and your family

APPETIZER

HARICOT BEANS SOUP WITH TRUFFLE OIL & GIROLLES

Creamy haricot bean soup topped with aromatic truffle oil & sautéed girolle mushrooms

STARTER

SMOKED SALMON WITH BEETROOT RIBBONS

served with horseradish cream

BEETROOT TERRINE WITH WATERCRESS

with horseradish cream and baby salad leaves

MAINS

FILLET MIGNON WITH TRUFFLE MASH

accompanied by Ceps mushrooms & Madeira sauce

HALIBUT WITH CHAMPAGNE SAUCE

served with shrimp-crushed potatoes.

PUMPKIN RAVIOLI WITH SAGE & PINE NUTS

spinach and ricotta ravioli with roasted heritage pumpkin.

PRE-DESSERT

APRICOT AND CHAMPAGNE SORBET

finished with almond flakes.

DESSERT

CARAMELIZED CHOCOLATE MOUSSE WITH PISTACHIOS

with mandarin and candied nuts

VEGAN DARK CHOCOLATE MOUSSE

MILLE-FEUILLE WITH BLOOD ORANGE CUSTARD

crisp pastry layered with white chocolate cream