

## TUESDAY, DECEMBER 31<sup>TH</sup> 2024 200 €/PERSON \*

From 6.30 pm

## Scallops carpaccio - finger lime - cîtrus fruîts - Isigny cream

Supplement: Imperial French caviar 15g - 30€

Roasted chicken supreme – morel mushrooms – truffled mashed potatoes – yellow wine sauce

Supplement: Melanosporum truffle 5g - 20 $\in$ 

OR

Roasted sole fillets – smoked pike roe – butternut mousseline –

Perrier-Jouët champagne sauce

Supplement: Imperial French caviar 15g r - 30 $\in$ 

New Year's coconut and exotic fruits delight

Praline chocolate candies

Net price in euros, service included \*

Drinks not included





## TUESDAY, DECEMBER $31^{TH}$ 2024

350 €/PERSON \*

From 9.30 pm

Foie gras ravioli – wild mushrooms – hazelnuts – Albufera sauce

Scallops carpaccio – finger lime – caviar Impérial de France – cîtrus fruîts –
Isigny cream

Roasted chicken supreme – Melanosporum truffle - morels - mashed potatoes with truffles - yellow wine sauce

OR

Roasted sole fillets – caviar Impérial de France – butternut mousseline –

Perrier-Jouët champagne sauce

New Year's coconut and exotic fruits delight

Praline chocolate candies

Net price in euros, service included \*

Drinks not included

