



**NEW YEAR'S EVE GALA DINNER**  
**WEDNESDAY 31st OF DECEMBER 2024**  
EUR 150.00 P.P.

**Amuses bouches**

**Crayfish tails with, Vadouvan mayonnaise**  
Coleslaw, shiso leaf tempura

**Half lobster Tikka Masala style**  
Dumplings stuffed with winter vegetables

**Trou Champenois**  
Ratafia and ginger

**Roasted veal loin**  
Duck liver, Swiss chard, pine nuts and Granny Smith apple

**Brie cheese flavoured with truffle**

**Crunchy coconut, exotic cream,**  
Fresh fruit, Passoa sorbet, coconut foam

**Mignardises**



**NEW YEAR'S EVE GALA DINNER**  
**VEGETARIAN**  
**WEDNESDAY 31st OF DECEMBER 2024**  
EUR 85.00 P.P.

**Amuses bouches**

**Vegetable Mille-feuille, Vadouvan mayonnaise**  
Coleslaw, shiso leaf tempura

**Tofu Tikka Masala**  
Dumplings stuffed with winter vegetables

**Trou Champenois**  
Ratafia and ginger

**Saffron risotto with butternut and cooked chestnuts**  
Parmesan shavings and arugula salad

**Brie cheese flavoured with truffle**

**Crunchy coconut, exotic cream,**  
Fresh fruit, Passoa sorbet, coconut foam

**Mignardises**



**NEW YEAR'S EVE GALA DINNER**  
**KIDS MENU**  
**WEDNESDAY 31st OF DECEMBER 2024**  
EUR 35.00 P.P.

**Amuses bouches**

**Smoked salmon, mini blinis**  
Lemon whipped cream

**Chicken suprême**  
Mashed potato with citrus and herbs

**Vanilla caramel cream**