



# CHRISTMAS MENU

## Starter to Share

Oysters with cucumber juice and wasabi

Seared scallops served with beetroot coulis  
and lemon vinaigrette

Pan-seared foie gras served with fig vinaigrette

Pumpkin soup with chestnut pieces and truffle emulsion

## Main Course

Roasted sea bass fillet, beurre blanc sauce  
with caviar, served with crisp vegetables  
and celery root purée.

OR

Veal tournedos with morel cream sauce, dauphine  
potatoes

## Cheese

Assortment of Christmas cheeses, jams,  
and Alpine honey, served with focaccia bread

## Dessert

Yule Log

— € 288 —



# NEW YEAR'S EVE MENU

## Starter to Share

Veal carpaccio with truffle: thinly sliced veal with truffle oil, arugula, parmesan, and capers

Lobster and green bean salad

Poultry and foie gras pâté en croûte

Perfect egg with wild mushrooms and thyme cream

## First Course

Foie gras and truffle ravioli with red wine sauce

OR

Champagne and langoustine risotto

## Second Course

Herb-crusted veal tenderloin, celery purée, and tarragon sauce

OR

Roasted lobster with creamy bisque emulsion and tarragon essence

## Cheese

Assortment of cheeses, jams, and Alpine honey, served with village-style focaccia bread

## Dessert

Grand Marnier soufflé with vanilla ice cream

— €388 —