

# Happy New Year!

WEDNESDAY DECEMBER 31  
NEW YEAR'S EVE DINNER

## AT LE BELLEVUE RESTAURANT

SMOKED SCOTTISH SALMON HEART FILLET  
Petrossian Ossetra caviar

TERRINE OF FRENCH FOIE GRAS  
buckwheat crisp, Corsican mandarin condiment

OBSIBLUE PRAWN  
fresh pomegranate, baby spinach, date condiment

DELICATE VENDÉE TURBOT QUENELLE  
Brittany lobster, tarragon-scented jus

BRESSE POULTRY FROM MAISON DEGLUAIRE  
black truffle, quince, walnut and chestnut

IN THE SPIRIT OF A BERGAMOT VACHERIN  
citrus sorbet, light Fontainebleau mousse and caviar lime

*370 euros per person, excluding beverages*

*An evening with live music  
to get the New Year off to a sparkling start!*

## AT LE ROYAL RESTAURANT

LINE-CAUGHT LANGOUSTINE  
cooked over vine wood embers

BLUE LOBSTER BENEATH ITS DOME  
rich trembling jelly

HAND-DIVED SCALLOP  
truffle gnocchetti, bard jus

SOLE FROM THE FRENCH COAST BAKED  
IN A BREAD CRUST  
Champagne sauce

VENISON FILLET  
smoked celeriac millefeuille, truffled jus infused  
with preserved summer raspberries

CHAMPAGNE PEAR  
pine ice cream

AROUND THE COCOA BEAN  
Mucilage and Champagne marc ice cream  
warm foam and sauce like a hot chocolate

*500 euros per person, excluding beverages*

