New Year's Eve Menu
31 December 2026 — A final gourmet stopover before the New Year

THE FIRST EMOTION

Langoustine Gravlax

Delicately cured, complemented by silky citrus cream and a subtle touch of truffle.

VEGETARIAN ALTERNATIVE

Marinated Red Beetroot served with citrus cream and a delicate hint of truffle.

THE FIRST ACT

Foie Gras with Winter Aromas.

Semi-cooked foie gras, mulled wine jelly infused with star anise, and honey-roasted pineapple.

VEGETARIAN ALTERNATIVE

Melt-in-the-Mouth Leek and Fennel with Orange served with mulled wine jelly infused with star anise and honey-roasted pineapple.

FOR OUR YOUNGER GUESTS

Foie Gras with a delicate Onion Confit.

THE MARINE STOPOVER

Lobster in a Refined Cradle

Lobster ravioli, served with a light emulsified bisque and dill-infused oil.

VEGETARIAN ALTERNATIVE

Tender Celeriac Pavé served with an emulsified tomato and seaweed velouté, finished with dill oil.

FLAVORS OF THE LAND

Veal in Festive Attire

Gently roasted veal, silky pumpkin mousseline, honey and thyme-glazed chestnuts, morel jus, pink peppercorns, and edible flower petals.

VEGETARIAN ALTERNATIVE

Marinated and Roasted Tofu Pavé served with pumpkin mousseline, honey and thyme-glazed chestnuts, vegetable jus infused with morels, pink peppercorns, and edible flower petals.

FOR OUR YOUNGER GUESTS

Roasted Veal Pavé served with crispy Anna potatoes and green bean bundles.

THE CHEESE INTERLUDE

Treasures from Our Terroirs

A selection of local cheeses, served with a delicately spiced fig chutney.

THE FINAL INDULGENCE

The Year's Last Dance

Lychee and hibiscus pavlova, where exotic sweetness meets delicate floral notes.

May this final evening of the year be the prelude to a delicious year ahead…

FOR OUR YOUNGER GUESTS

Chocolate log