



NEW YEAR'S EVE DINNER MENU 2022

APERITIVE

Lobster bisque with black garlic and brandy

STARTER

Salad of butter poached lobster tail with garlic croutons and a chili citrus dressing

Alternative: Crispy courgettes with yoghurt, marinated tomatoes and almonds

MAIN COURSE

Beef tenderloin with a truffle red wine sauce, potato gratin and foie gras

Alternative: Butter fried turbot with velouté, barigoule fennel, Jerusalem artichokes and Roquefort cheese

DESSERT

Crepes Suzette flambeed in Cointreau with vanilla ice cream and an orange caramel

Welcome drink included at 19:00
Drinks not included in the menu

PRICE PER PERSON (CHILDREN /ADULTS): 95 EUROS (VAT INCLUDED)