



2024

NEW YEAR'S EVE MENU

STARTERS

WHITE PUDDING WITH MORELS
SEAFOOD: LANGOUSTINES, WHELKS, PRAWNS, OYSTERS
GAME TERRINE AND CHUTNEYS
SHRIMP TEMPURAS
SMOKED SALMON AND GOAT CHEESE WITH ESPELETTE PEPPER

MAIN PLATES

ROAST CAPON WITH DATES AND ALMONDS
ROAST BASS WITH LEMON THYME
RACK OF LAMB IN HERBS CRUMBLE
CAJUN PURPLE CARROTS
ROAST SCALLOPS, VITELLOTTE POTATO CREAM WITH TRUFFLE OIL
POTATO GRATIN WITH CANTAL CHEESE
POLENTA WITH PARMESAN CHEESE AND TRUFFLE

DESSERTS

TRADITIONAL PANETTONE, VANILLA CREAM
FRESH EXOTIC FRUITS
CARAMEL HAZELNUT CAKE, "ROCHER" STYLE
BRIOCHE CROWN WITH CANDIED FRUIT
SELECTION OF CHEESES
CHOCOLATE COOKIE CREME BRULEE

KIDS

EMMENTAL CHEESE AND CANDIED TOMATO CLAFOUTIS
CRISPY CHICKEN AND MOZZARELLA SKEWERS
CRISPY POTATO SANDWICHES WITH HAM AND CHEDDAR
MINI SMOKED SALMON SKEWERS

ALL-CHOCOLATE TARTS
GIANT CANDY CAKE
CARAMEL HAZELNUT CAKE, "ROCHER" STYLE
FRUIT CREAM PUFFS