

## New Year's Eve

Champagne and treats from Les Enfants Terribles.



Pike jelly and its blond caviar.



Duck foie gras with spices, Christmas jam with alpine saffron.



Scallops from the Bay of Seine, Chambéry Vermouth sauce.



Pithiviers of beef fillet, truffle juice, gratinated cardoon rib.



Truffled Reblochon served in the trunk.



Hazelnut chocolate biscuit, pistachio sauce with Chartreuse.

## Book your New Year's Eve Live a mythical and festive evening

180€ per person for half-board guests. For outside guests: 300€ per person. Excluding beverages

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