

Menu
DU RÉVEILLON DE
NOËL

MISES EN BOUCHE

SCALLOPS & CRAB

Cooked with fennel, creamy immortelle
sauce.

SEA BASS

Poached in saffron butter, candied
butternut in fish soup.

VALENSOLE POULTRY

Truffled under skin, crispy thighs, leek
with miso.

MONT D'OR CHEESE

In a yellow wine cream, in the spirit of a
fondue.

MONT BLANC

Chestnut cream, citrus fruits and fresh
herbs.

