



New Year's Eve Menu

Evening, 31st December

Canapés:

Mont Blanc and oyster tartlet
Hazelnut ball, smoked trout
Lobster coussinet with Beaufort
Foie gras gel with dried fruits and nuts

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Amuse-bouche:

Vision of a snowflake with caviar and scallops

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Starter:

The Chef's version of ollada with goose foie gras

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Fish:

Symphony of fera and crayfish, mountain herb extraction

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Entredeux:

A modern take on onion soup

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Meat:

Saddle of venison dressed in black truffle, served with a farçon

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Pre-dessert:

Blueberry ice cream bar

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Dessert:

2016 McBay Black Forest Cake

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Coffee and sweets

Menu € 445 / person, includes ½ bottle of champagne