



Hôtel de Paris

M O N T E - C A R L O

LA SALLE EMPIRE

*NEW YEAR'S EVE BUFFET
2017*

STARTERS

DUCK FOIE GRAS FROM THE LANDES, COUNTRY LOAF COOKED IN WOOD FIRE

BELLOTA HAM, CEPE MUSHROOMS IN OLIVE OIL, FOCACCIA

VITELLO TONNATO, HEART OF CELERY

CAESAR SALAD WITH BLACK TRUFFLES

LOBSTER FROM BRITANY, CRISPY VEGETABLES AND AVOCADO

« GILLARDEAU » OYSTER, RYE BREAD

HÔTEL DE PARIS CAVIAR,
CAULIFLOWER BLANCMANGE

SUSHI SELECTION

Maki espadon

Urakami california

Urakami california bikko

Nigiri sushi shiromi

MIXED HERBS AND WINTER SALADS

ALL WINTER VEGETABLES FOOD FRUITS



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PASTA CASARECCIA, NEW VEGETABLES AND TRUFFLE

CHAMPAGNE RISOTTO

VELVETY PUMPKIN AND CHESTNUT SOUP



FISH

NORMANDY SCALLOPS, SALSIFY

RIVIERA-STYLE SEA BASS

TURBOT "MEUNIÈRE STYLE", NEW POTATOES WITH SMALL CAPERS



MEAT

BREAST OF YOUNG HEN « ALBUFERA » SAUCE, COUNTRY VEGETABLES

BEEF WELLINGTON, MASHED POTATOES, TRUFFLE SAUCE

« ZAMPONE » AND GREEN LENTILS FROM PUY

SAUTEED SWEETBREADS, CHESTNUTS, FRIED ONIONS, POTATOES AND MUSHROOMS



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SELECTION OF MATURED CHEESES

BREAD BUFFET



DESSERTS

MONACO-STYLE BISCUIT « FOUGASSE »

CHOCOLATE FOUNTAIN

HOME-STYLE MARSHMALLOW

PUFF PASTRY STICKS

FRUIT SHORTBREAD

CARAMELIA BROWNIE

CREAM PUFF PASTRIES RASPBERRY / ROSE

« GRAND CRU » CHOCOLATE ÉCLAIR



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LEMON TART

CITRUS FRUITS CAKE

VANILLA & CARAMELIZED PINEAPPLE CREAM

MORELLO / PISTACHIO DELIGHT

COCONUT PANNA COTTA & STEWED MANGO / PASSION

MERINGUE SANDWICH CAKE WITH GUANDUIA HAZELNUT MILK



COFFEE, HOME-MADE DELICACIES FROM HÔTEL DE PARIS

*€ 198 / PERSON, TAXES & SERVICE,
CHAMPAGNE INCLUDED*