



HÔTEL HERMITAGE

MONTE-CARLO

Saint-Sylvester dinner

Le Vistamar

Menu

Confit duck foie gras brioche, orange jelly

Mumm 2004 en Magnum

Roast scallop, osciètre caviar and Jerusalem artichoke

Ruinart Blanc de Blanc

Spiny lobster, broth of spiced young vegetables

Jacquesson Cuvée 739

Fillet of Turbot, Champagne sauce and green asparagus

Krug Grande Cuvée

Champagne rosé and lychee granita

Venison loin, seasonal fruits and vegetables with cocoa nibs

Mumm Blanc de blancs Grand Cru

Truffled Brie de Meaux, lamb's lettuce

Mumm Blanc de blancs Grand Cru

Combawa cake, tangerine sorbet

Billecart Salmon rosé

Mignardises and delicacies

Coffee or tea

€ 545 / person, Including Champagne pairing, mineral water and coffee

VAT & Services included

« Chef de cuisine, Benoît Witz »