Cape Cod

First Seating

Starters

Selection of smoked marinated fish (salmon with spices, salmon with orange, sliced smoked fish, smoked salmon) Selection of cold verrines Prawn cocktail Selection of cooked meats - Game terrine - Fish terrine Salad bar Potato salad, smoked salmon and salmon roe Gourmet salad with smoked duck breast and foie gras - Russian salad

Seafood

Langoustines, prawns, whelks, oysters, sand shrimp, crab claws

Main courses

Fish soup - Vegetable soup Carvery: Steak cut - Confit duck, Chinon sauce Fillet of sea bream - Capon, porcini mushroom stuffing Truffled white pudding - Grilled fillet of red mullet

Side Dishes

Selection of vegetables - Small Dauphine-style creamy potatoes "au gratin" Roasted potatoes - Mushroom risotto

> Cheese Selection of fully-matured cheese

Desserts

Selection of New Year's Eve desserts Fruit salad bar - Coffee

Adult Drinks

1/2 bottle of wine (white or red) per adult, mineral water

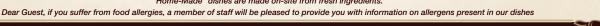
White wine Bourgogne AOC - Chardonnay - La Chablisienne or Bordeaux AOC - Sauvignon blanc - Mouton Cadet

Red wine Médoc AOC - Terrasse de la Jalle - Dourthe Terroirs d'Exception or Bourgogne - Hautes Côtes de Beaune AOC - Les Belles Roches - Paul Aegerter

Child Buffet

Tomato and Mozzarella skewer - Prawn cocktail verrine Mini cooked meats skewer - Mini salad ball - Prawn and avocado cake Chicken nibbles - Meatball skewer - Star-shaped rösti potatoes Salmon fillet - Green vegetables - Pizza Marshmallow lollipops with fruit coulis - "Petit mousaillon" cake Small chou pastries - Selection of ice cream

> **Child Drink** Vittel® or Minute Maid® or Refreshing Drink



"Home-Made" dishes are made on-site from fresh ingredients.

Cape Cod

Second Seating

Starters Selection of smoked marinated fish (salmon with spices, salmon with orange and spices, sliced smoked fish) Selection of cold verrines Lobster cocktail Selection of cooked meats - Game terrine - Fish terrine Salad bar Potato salad, smoked salmon and salmon roe Gourmet salad with smoked duck breast and foie gras - Russian salad

Seafood

Langoustines, prawns, whelks, oysters, sand shrimp, crab claws

Main courses

Clam showder - Vegetable soup <u>Carvery:</u> Steak cut - Confit duck, Chinon sauce Fillet of sea bream - Capon, porcini mushroom stuffing - Truffled white pudding Veal, truffle sauce - Grilled fillet of red mullet and prawns

Side Dishes

Selection of vegetables - Small Dauphine-style creamy potatoes "au gratin" Roasted potatoes - Mushroom risotto

> **Cheese** Selection of fully-matured cheese

> > Desserts

Fruit salad bar - Selection of New Year's Eve desserts - Coffee

Adult Drinks

1 glass of Champagne and 1/2 bottle of wine (white or red) per adult, mineral water

Champagne Tsarine Cuvée Premium

White wine

Bourgogne AOC - Chardonnay - La Chablisienne or Bordeaux AOC - Sauvignon blanc - Mouton Cadet

Red wine

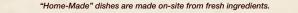
Médoc AOC - Terrasse de la Jalle - Dourthe Terroirs d'Exception or Bourgogne - Hautes Côtes de Beaune AOC - Les Belles Roches - Paul Aegerter

Child Buffet

Tomato and Mozzarella skewer - Prawn cocktail verrine Mini cooked meats skewer - Mini salad ball - Prawn and avocado cake Chicken nibbles - Meatball skewers - Star-shaped rösti potatoes Salmon fillet - Green vegetables - Pizza Marshmallow Iollipops with fruit coulis - "Petit mousaillon" cake Small chou pastries - Selection of ice cream - Jelly

Child Drink

Vittel[®] or Minute Maid[®] or Refreshing Drink



Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes