

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.

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

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
Carvery: 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 lollipops with fruit coulis - "Petit mousaillon" cake
Small chou pastries - Selection of ice cream - Jelly

Child Drink

Vittel® or Minute Maid® or Refreshing Drink

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