NYE YEAR'S EVE 2026

MENU

ALPINE WINTER

Semi-cooked duck foie gras marbled with gingerbread
Poached pear in Savoie wine, blueberry condiment
and warm brioche

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Roasted langoustine, saffron crozet risotto
Langoustine shell emulsion and aged Parmesan

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Roasted pike-perch, confit leeks, and crayfish
Nantua sauce with Vin Jaune

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Roasted beef fillet, confit beef cheek and black truffle
Fondant potato, confit shallot and Mondeuse gravy

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Aged Alpine Beaufort cheese, sweet onion and toasted walnuts
Delicate ravioli, burnt onion broth

Chocolate & Piedmont Hazelnut Diamond

Dark chocolate, wild blueberry and spruce
Molten core, mountain milk ice cream



249€