

# NEW YEAR'S EVE

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## 5 COURSES

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***Reserved  
before  
6.15pm  
and eat  
a la carte***

**3 Courses  
kids  
Menu**  
Under 13yo

### AMUSE BOUCHE

Mousse de homard  
Quinoa, Red Pepper, Black Olives, Cauliflower  
Red beets, Goat Cheese Terrine

### VELOUTE

Veloute De Champignon  
*Truffle Mushroom Cream Soup*  
*or*  
Soupe De Poisson  
*Home Made Fish Soup, Rouille, Swiss Cheese, Crouton*

### APPETIZER

Huîtres Sabayon  
*Oyster Champagne Sabayon*  
*or*  
Foie Gras  
*Home made Duck Liver Pate, Brioche Apple Sauce*  
*or*

### Salade de Roquette au Canard

*Arugula Salad, Walnut, Apple, Manchego, Duck Prosciutto, Lemon Dressing*

### MAIN COURSE

Pâtes Fraîches à la Truffe Noire  
*Home Made Fettuccini , Cream Butter Truffle Sauce And Shave Black Truffle*  
*or*

### Dorade Sautee

*Whole Orata, Fingerling, Asparagus, Tomato, White Butter Sauce*

*or*

### Fillet Mignon

*Seared Fillet Mignon, Potato Gratin, Asparagus, Carrot, Red Wine Sauce*

### ASSORTED DESSERT FOR TWO

Moëlleux au Chocolat

Profiterole

Creme Brullee

Tart Tatin

\$79