

New Year's Eve

AT CÔTÉ ROYAL

Dinner dance from 8:30 p.m. to 2:00 a.m.

Proper attire required.

Glass of Moët & Chandon Vintage 2015 champagne, 14 cl

Port-flavored duck foie gras, beetroot and licorice chutney, mini homemade brioche with gingerbread flavors.

Carpaccio de bar aux grains de caviar Baeri, condiment d'un guacamole au poivre timut, sauce yuzu émulsionnée à l'huile d'olive et citron Lemonito

Open ravioli filled with European lobster slices, tajine-spiced vegetable balls, and a light bisque with lovage

John Dory fillets cooked with kaffir lime leaves, artichokes barigoule with Étoilée anise, saffron potatoes, mustard butter with seaweed cress

Veal tenderloin flavored with tandoori spices, rolled with crispy potatoes and smoked burrata cheese, butternut squash pulp with walnut oil and black truffle juice

Mille-feuille of arlettes with citrus segments and zest, Madagascar vanilla cream, lemon caviar gel, lemon basil sorbet.

€295 per person - excluding drinks (water and hot drinks included)

€150 per child (under 12) soft drinks included