DECEMBER 31, 2026

New Year's Eve

DINNER & LIVE MUSIC

Celebrate the evening with fine dining, Champagne and live music.



Five-course menu

€195 per person

Includes a bottle of Champagne for two

AMUSE-BOUCHE

Duck pâté en croûte
Pistachio and pickles

STARTERS

Salmon gravlax
Dill, pink peppercorns, Isigny cream with horseradish, citrus condiment and blinis

Pan-seared foie gras
Confit king oyster mushroom, cider vinegar gel, Cazette de Bourgogne

MAIN COURSES

Normandy scallops
Champagne sauce, silky celeriac purée, New Zealand spinach, Granny Smith apple

Free-range poultry
Breast of 100-day free-range poultry, truffle and chestnut stuffing, Agria potato mousseline and truffle jus

DESSERT

Midnight delights
Chocolate, clementine, praline, mango

Live music throughout the evening