

Tuesday, December 31, 2024

NEW YEAR'S EVE

190€ per person

AMUSE BOUCHE

Shiso tempura and prawn tartar with Thai vinaigrette

*

STARTER

Poultry tart with truffle and mashed celery

*

MAIN COURSE

Snacked scallops, Jerusalem artichoke juice, shiitake sauté

Pithiviers of pigeon with foie gras, vegetables and spicy juice

*

Brie with truffles

*

DESSERTS

Lemon sweetness with lychees, geranium infusion, homemade vanilla ice cream
from Madagascar with a glass of Ruinart Champagne

190€ PER PERSON INCLUDING 1 GLASS OF CHAMPAGNE FOR DESSERT
DANCING PARTY UNTIL 3AM
VAT INCLUDED RATES AND SERVICES INCLUDED



Tuesday, December 31, 2024

NEW YEAR'S EVE
(CHILD MENU)

40€ per child

Poultry tart with truffle and mashed celery

*

Pithiviers of Pigeon with foie gras, seasonal vegetables

*

Lemon sweetness, lychees, geranium infusion,
homemade Madagascar vanilla ice cream

40€ PER CHILD (MENU + 1 SOFT DRINK)
FROM 3 YEARS TO 12 YEARS INCLUDED
VAT INCLUDED RATES AND SERVICES INCLUDED

Gift Boxes

OFFER PROVENCE UNDER THE CHRISTMAS TREE

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