

Auberge de Cendrillon

Adult Menu

Amuse-bouche

*A sampling of thick-cut smoked salmon fillet
and langoustine tartare accompanied by caviar butter on toast*

*Lobster and king scallops in a creamy citrus zest sauce,
served in a casserole dish*

Trou normand (small glass of Calvados)

*Duo of veal, one in a morel sauce and one in a truffle sauce,
accompanied by forest pumpkin*

Délice de Favières truffle cheese with a gourmet salad

New Year dessert

Sweet treats

Vegetarian Menu

Amuse-bouche

A firework-like display of crunchy vegetables

Risotto with citrus flavours served in a casserole dish

Porcini mushroom and forest pumpkin ravioli in a truffle sauce

New Year dessert

Sweet treats

Children's Menu

Amuse-bouche

Cream cheese and smoked salmon snowman

Veal medallion with festive vegetables

New Year dessert

Sweet treats

Adult Drinks

*½ bottle of wine (red or white)
and one glass of champagne per adult, water*

Children's Drinks

Water or Fruit juice or Refreshing drink