Hunter’s Grill

First Seating

Starters
Selection of smoked and marinated fish, butter, lemon, herb cream
Monkfish terrine, mayonnaise, cocktail sauce, lemon
Duck foie gras, confit red onions and brioche
Selection of verrines:
Prawn salad with mango and citrus fruit - Marinated scallops, wakame
Swiss dried beef, vegetables marinated in truffle oil
Gourmet salad, smoked duck breast and walnut oil
Avocado panna cotta, tomato tartare, paprika cream sauce
Selection of cooked meats, gherkins, pickled onions
Game terrine
Salad bar (lettuce, tomatoes, green asparagus, marinated artichokes, carrot sticks, cauliflower, croutons, feta, olives)
Selection of mixed salads
Glazed salmon in aspic

Seafood
Langoustines, prawns, whelks, oysters, sand shrimps, crab claws

Main courses
Carvery: Sliced rib steak, Périgourdine sauce
Rump of veal, morel mushrooms, fresh pasta
Capon, porcini mushroom stuffing, braised chicory
Monkfish medallion with chorizo, creamy baby vegetables risotto
Normandy-style truffled black pudding, mashed potatoes and chestnuts
Duckling fillet with cranberries and maple syrup, green beans with garlic butter
Sauté of game, potato and Comté cheese “au gratin”
Panciotti with scallops and crayfish, shellfish sauce
Cod, green asparagus cream sauce, pan-sautééd vegetables
Vegetarian cannelloni, pepper coulis

Cheese
Selection of fully-matured cheese

Desserts
Selection of New Year’s Eve desserts - Fruit basket - Coffee

Adult Drinks
1/2 bottle of wine (white or red) per adult, mineral water

White wine
Bourgogne AOC - Chardonnay - La Chablisienne
or Bordeaux AOC - Sauvignon blanc - Mouton Cadet

Red wine
Médoc AOC - Terrasse de la Jalle - Dourthe Terroirs d’Exception
or Bourgogne - Hautes Côtes de Beaune AOC - Les Belles Roches- Paul Aegerter

Child Buffet
Veal escalope cordon bleu - Breaded fish - Star-shaped rösti potatoes
Tagliatelle, tomato sauce - Green beans - Mini Cheeseburger

Child Drink
Vittel® or Minute Maid® or Refreshing Drink

*Home-Made* dishes are made on-site from fresh ingredients.
Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes.
Second Seating

Starters
Selection of smoked and marinated fish, butter, lemon, herb cream
Monkfish terrine, mayonnaise, cocktail sauce, lemon
Duck foie gras, confit red onions and brioche
Selection of verrines:
Prawn salad with mango and citrus fruit - Marinated scallops, wakame
Swiss dried beef, vegetables marinated in truffle oil - Gourmet salad, smoked duck breast and walnut oil
Avocado panna cotta, tomato tartare, paprika cream sauce - Arlequin lobster and citrus fruit pearls
Selection of cooked meats, gherkins, pickled onions
Game terrine
Salad bar (lettuce, tomatoes, green asparagus, marinated artichokes, carrot sticks, cauliflower, croutons, feta, olives)
Selection of mixed salad
Glazed salmon in aspic

Seafood
Langoustines, prawns, whelks, oysters, sand shrimps, crab claws

Main courses
Carvery: Sliced rib steak, Périgourdine sauce
Rump of veal, morel mushrooms, fresh pasta
Capon, porcini mushroom stuffing, braised chicory
Monkfish medallion with chorizo, creamy baby vegetables risotto
Normandy-style truffled black pudding, mashed potatoes and chestnuts
Duckling fillet with cranberries and maple syrup, green beans and garlic butter
Sauté of game, potato and Comté cheese “au gratin”
Cod, green asparagus cream sauce, pan-sautéed vegetables
King prawns with saffron, gnocchi and squid ink
Panciotti with scallops and crayfish, shellfish sauce
Vegetarian cannelloni, pepper coulis

Cheese
Selection of fully-matured cheese

Desserts
Selection of New Year’s Eve desserts - Fruit basket - Chocolate fountain - Coffee

Adult Drinks
1 glass of Champagne and 1/2 bottle of wine (white or red) per adult, mineral water
Champagne
Tsarine Cuvée Premium
White wine
Bourgogne AOC - Chardonnay - La Chablisienne
or Bordeaux AOC - Sauvignon blanc - Mouton Cadet
Red wine
Médoc AOC - Terrasse de la Jalle - Dourthe Terroirs d’Exception
or Bourgogne - Hautes Côtes de Beaune AOC - Les Belles Roches- Paul Aegerter

Child Buffet
Veal escalope cordon bleu - Breaded fish - Star-shaped rösti potatoes
Tagliatelle, tomato sauce - Green beans - Mini Cheeseburger

Child Drink
Vittel® or Minute Maid® or Refreshing Drink

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