

Yacht Club

Adult Menu

Appetiser

“Earth and Sea” Trio:

Grilled scallops on a bed of wakame with a touch of caviar; swordfish with Timut pepper, flying fish roe; quail croquettes, parsnip mousseline and crisps, tomato jus

Wasabi sorbet with limoncello

Surf and turf:

Roasted rock lobster tail and noisette of venison, crushed potatoes with truffle and spinach, port wine jus

Cheese plate:

Fourme d’Ambert with pear in syrup and raisins

New Year’s Dessert

Coffee and petits fours

Children’s Menu

Appetiser

“Earth and Sea” Trio:

Grilled scallops with mangetout and hazelnut salad, quail croquettes, mild-smoked salmon filet, parsnip mousseline

Tagada strawberry sorbet

Surf and turf:

Free-range chicken ballotine with mushrooms and herb-roasted prawns, potato cake

Fromage frais and grape lollipop

New Year’s Dessert

Old-fashioned sweets

Vegetarian Menu

Appetiser

“Earth and Sea” Trio:

Salad of mangetout, sun-dried tomatoes, hazelnuts and white radish, sesame seed tofu on a bed of wakame, quail egg croquettes

Wasabi sorbet with limoncello

Asparagus and truffle risotto

Cheese plate:

Fourme d’Ambert with pear in syrup and raisins New Year Dessert

Coffee and petits fours

Adult Drinks

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

White wine:

*Chablis AOC - La Pierrelée - La Chablisienne - Bourgogne
or Sancerre AOC - Château de Sancerre - Vallée de la Loire*

Red wine:

*Crozes Hermitage AOC - «Les Jalets» - P. Jaboulet Ainé - Vallée du Rhône
or Bourgogne Hautes Côtes de Beaune AOC - Les Belles Roches - Paul Aegerter*

Champagne:

Lanson Black Label Brut

Children’s Drinks

*Vittel or Minute Maid fruit juice
or Refreshing drink*