

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-sautéed 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

Hunter's Grill

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

"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