

new year 2026

Dinner - Show - New Year's Eve, party favors Dance
party until 4:00 AM
€295 per person

APERITIF

Cranberry Mimosa Champagne

STARTER

Truffle Burrata and pickled beets with raspberry
vinegar

SEA PLATE

Seared Scallops with seaweed pesto and creamy wild
mushroom risotto

MAIN COURSE

Aubrac Château Briand, full-bodied foie gras jus,
gratin dauphinois, celery root mousseline, and
seasonal vegetables

DESSERT

Mango Delight with passion fruit and chocolate
crunch

WINE

½ bottle of Pavillon St Jacques - Lalande de Pomerol
½ bottle of water