LE GRAND VÉFOUR

New Year's Eve Menu

by Bruno Doucet

THURSDAY, DECEMBER 31ST,2026
250€ /PERSON
From 7pm

AMUSE-BOUCHE
Special oysters in seawater jelly, caviar

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STARTER
Duck foie gras royale with crayfish,
Vin Jaune poultry jus

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MAIN COURSE
Roasted Brittany scallops,
truffled Jerusalem artichoke cream

or

Bresse chicken roasted on the crown,
Albufera sauce, black truffle and artichoke risotto

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DESSERT
Mont-Blanc with blackcurrant

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PETITS FOURS
Chocolate macarons

LE GRAND VÉFOUR

New Year's Eve Menu

by Bruno Doucet

THURSDAY, DECEMBER 31ST,2026
400€ /PERSON
From 10pm

AMUSE-BOUCHE
Special oysters in seawater jelly, caviar

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STARTER
Duck foie gras royale with crayfish,
Vin Jaune poultry jus

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FISH
Poached turbot fillet, root chervil
and sweetheart cabbage, caviar beurre blanc

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MEAT
Bresse chicken roasted on the crown,
Albufera sauce, black truffle and artichoke risotto

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CHEESE
Truffled mountain Reblochon

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DESSERT
Mont-Blanc with blackcurrant

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PETITS FOURS
Chocolate macarons