



# New Year's Eve Menu

7 course service - 200\$/person (8:30pm à 11pm)

## Egg

*sturgeon, spinach, ikura*

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## Scallop

*Wasabi, wild rice, cauliflower*

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## Duck confit

*chestnut mushrooms, lingon berry, watercress*

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## Stripped bass

*fresh beans, lobster, sweet clover*

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## Buffalo

*Foie gras, truffle, salsify, radish*

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## Macaron

*black chocolate, caviar*

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## White chocolate & Champagne

*Executive Chef: Clément Hamy*



**RELAIS &  
CHATEAUX**

To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.  
Thank you for understanding.