



# New Years Eve Menu

4 course-meal - 150\$/person (5:30pm to 8pm)

## *Egg*

*sturgeon, spinach, ikura*

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## *Scallop*

*wasabi, wild rice, cauliflower*

or

## *Duck confit*

*chestnut mushrooms, lingonberry, watercress*

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## *Striped bass*

*fresh beans, lobster, sweet clover*

or

## *Buffalo*

*foie gras, truffle, salsify, radish*

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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.