New Year's Eve
Gala Dinner

THURSDAY, DECEMBER 31ST, 2026

A rare and precious evening, designed as a true interlude of emotion, gourmet delights and sharing.

From 7:00 PM, we invite you to join us for an aperitif in the company of our chefs and their teams. A privileged moment, sincere and convivial, accompanied by a warm musical atmosphere, to enter this unique evening together.

A SENSORY MENU
At the dawn of a new era

HOMARD BLEU
Fine ravioli of claw meat with chanterelles, creamy Alba bisque and a light truffle garnish

SAINT-JACQUES
Pan-seared scallops with black truffle foam, celery purée and crispy Jerusalem artichoke

SOLE
Roasted with young spinach shoots, velvety acidic jus and Caviar pearls

VEAU
Rossini-style veal, pan-seared foie gras and black truffle

CHÈVRERIE
Like a floating island, with pear, honey and wild rocket

CITRUS DESSERT
A winter citrus medley

CHOCOLATE GUANAJA – 40TH ANNIVERSARY
Warm chocolate tart with black truffle

THE ULTIMATE PLEASURE
A new era

MENU	WINE PAIRING
€ 490	€ 290