



# Special *New Year's Eve* Menu

179 €

Tonight, our Chef delights your senses with a festive, elegant, and characterful bistronomy.  
We wish you a wonderful evening and a very Happy New Year!

Book a table



## APPETIZER

Arctic char gravlax, apple-walnut condiment, caviar lime

## MARINE FRESHNESS

Scallop delicacy, crayfish bisque,  
heirloom vegetables with truffle oil, herb crumble

## TASTE OF THE TERROIR

Semi-cooked duck foie gras, fleur de sel & smoked black pepper,  
spiced clementine chutney, corn bread

## CHILLED INTERLUDE

Génépi herbal granita

## CHEF'S SIGNATURE

Chapon tournedos stuffed with morels, rich Jura wine jus,  
split pea purée, pumpkin gnocchi

## TRADITION & CHARACTER

Selection of cheeses from our region

## SWEET FINALE

Mont Blanc with chestnuts and wild blueberries

A glass of  
Champagne is  
included to  
accompany your  
meal.



# Special *New Year's Eve* Children's Menu

**59 €** For children under  
11 years old

Because little food lovers also deserve to celebrate, our Chef has prepared a menu full of sweetness and joy for this special evening.

## **FIRST TASTE**

Smoked salmon with dill and toasted brioche

## **CHEF'S DELIGHT**

Wagyu beef burger with seasonal vegetables

## **TRADITION & CHARACTER**

Selection of cheeses from our regions

## **SWEET FINALE**

Ice cream and sorbet selection

Unlimited soft  
drinks are offered  
throughout the  
night