



New Year's Eve Menu

Saturday December 31st 2011 at Dinner

**Musical animation
and Magician (Close up and sculptor of balloon)**

Aperitif

Glass of Champagne « Maurice Grumier » brut
and its appetizers

Starters

Chilled Dublin Bay prawns with coral emulsion

And

Mosaic of foie gras and « aiguillettes » of duck with celeriac and winter mushrooms

Fish

Steamed turbot, cockles butter in yellow wine

Meat

Filleted breast of hen pheasant with truffles, quince with salted butter, butternut gourd

Dessert

Vanilla-flavoured log cake with silver snow

Coffee

And delicacies

$\frac{1}{2}$ mineral water

149 euros (except wines)

Deposit of 50 percent at the reservation

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