

New Year Eve menu

Amuses-bouches served with a Champagne glass



Médailon of foie gras with a spruce flavor relish
or

Nordic plate of smoked salmon and fried prawns
served with fresh cream and blinis



Chicken supreme with lobster stuffing and
vegetable mousse
or

Filet of Fera fish cooked with champagne
and served with a mushroom risotto



Cheese board with a selection of local cheeses



New Year cake , chocolate and chestnut mousse

65€ per person



« Fait Maison »

Réservation 04 50 47 02 94

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