CHALET ROYALP
HÔTEL & SPA

menu
New Year's Eve Buffet

STARTERS

Gillardeau No. 3 oyster bar, shallot mignonette
Lobster tail carpaccio, sauce cardinal
Tuna tartlet with citrus and finger lime
Petrossian caviar, blinis and condiments
Breaded langoustine, beurre blanc emulsion
Swiss salmon gravlax with herbs and red peppercorns
Parsnip velouté with vanilla
Foie gras with vin de paille and fruit chutney
Honey and soy glazed wagyu beef skewer
Lightly seared scallops, vanilla passion fruit reduction

MAIN COURSES

Truffle Beef Wellington, Port Wine Sauce
Steamed Sea Bass Fillet, Vin Jaune Sauce
Mushroom and Root Vegetable Cannelloni, Plant-Based Sauce
Crushed Potatoes with Truffle and Salted Butter
Roasted Cauliflower Florets, Honey and Mild Curry
Green Beans with Garlic and Parsley

DESSERTS

Cheese board from surrounding alpine pastures
TiramiSwiss with fir liqueur
White chocolate, coconut and passion fruit entremet
Seasonal fruit tarts
Chocolate fountain, fruit skewers and marshmallows
Mont-Blanc, chestnut and blackcurrant
New Year's chocolate and macarons