

LES FERMES DE MARIE

New Year's Eve Dinner

THURSDAY, 31 DECEMBER 2026

Canapés:
Mushroom and Melanosporum black truffle tartlet.
Scallops with light vodka cream and pike roe.
Rare beef with horseradish and pickled shallots.

King crab, crisp celery with lovage
and Granny Smith apple.

Pressed duck foie gras with Melanosporum black truffle,
wood-fire roasted Jerusalem artichokes.

Roasted wild sea bass, Prestige Oscietra caviar, Maison Kaviari,
light lemon butter sauce with Comtes de Champagne.

Free-range veal fillet with morels,
Arbois Vin Jaune sauce and fondant potatoes.

Farmhouse Reblochon with Melanosporum black truffle cream,
chicory salad and walnuts from Savoie.

Confit pears, almond crumble,
Savoy pear cider and white chocolate.

Mignardises.



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INFORMATIONS & RESERVATIONS

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€450 per person. Beverages not included.
Extras included with a half-board stay. Beverages not included.