RELAIS MONT-BLANC · R · CUISINE DES ALPES

New Year's Eve Dinner

THURSDAY, 31 DECEMBER 2026

Citrus-marinated Arctic char,
Prestige Oscietra caviar, Maison Kaviari.

Marbled duck foie gras,
pear confit with "Bon Lait de Megève".

Scallops with Melanosporum black truffle,
baked in the shell, sealed with pastry.

Thyme-smoked fillet of beef,
sautéed porcini and chanterelle mushrooms.

Vacherin d'Abondance,
flambéed with Génépi, served by the spoonful.

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

Mignardises.

HÔTEL MONT-BLANC
INFORMATIONS & RESERVATIONS

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€350 per person. Drinks not included.