

Beef Lodge

New Year's Eve Dinner

THURSDAY, 31 DECEMBER 2026

Homemade duck foie gras,
pomelo marmalade and chocolate.

Gamberoni carpaccio and Prestige Oscietra caviar, Maison Kaviari,
delicately tangy gelée.

Blue lobster roasted over an open flame,
celery cream and Melanosporum black truffle.

Scallops roasted in the shell,
morel cream.

Wagyu beef fillet and foie gras en croûte,
light Mondeuse jus.

Brillat-Savarin to share,
Melanosporum black truffle.

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

Mignardises.



LODGE PARK

INFORMATIONS & RESERVATIONS

+33 4 50 93 05 03 . restaurant@lodgepark.com

€400 per person. Beverages not included.