January 1, 2027

New Year's Brunch

STARTER BUFFET

Market Fish Tartare, Vanilla & Lime Vinaigrette
Lobster Salad, Avocado & Citrus-Basil Dressing
Fennel & Clementine Salad, Orange Reduction
Selection of Charcuterie & Cheeses
Rosemary Focaccia
Gambero Rosso Carpaccio, Tarragon Condiment & Lemon Gel
Langoustines
Crisp Green Salad
Beef Tartare, Herb Pesto & Parmesan
Oysters
Prawns & Cocktail Sauce
Smoked Salmon
Smoked Beetroot, Yogurt Condiment

CHOICE OF HOT MAIN COURSE

Roasted Sea Bass Fillet, Artichoke Purée, Beurre Blanc,
Mashed Potatoes & Seasonal Vegetables

Beef Sirloin, Peppercorn Sauce,
Rosemary Sautéed Potatoes & Seasonal Vegetables

Risotto, Melted Onions & Red Port Reduction

DESSERT BUFFET

Tarte Tropézienne
Tatin Yule Log, Vanilla & Speculoos
Hazelnut Yule Log, Caramel & Gianduja
Lemon Meringue Tart
Chocolate Cake, Tonka Bean Caramel
Praline Paris-Brest
XXL Mille-Feuille
Saint-Honoré
Orange Blossom Brioche



Adults (per person, excluding drinks) – €160
Children aged 3 to 11 – €80