



DECEMBER 31ST 2025

NEW YEAR'S EVE

For this exceptional dinner, the Chef has imagined a menu inspired by the mountains and the winter season. Conceived as a gourmet ascent, it celebrates noble ingredients and alpine flavours. A culinary experience both refined and comforting, where each stage of the meal evokes a moment of the journey - from snow-covered peaks to the warmth of the chalet.

THE PINNACLE OF APPETIZERS

Croque Monte-Cristo
Crispy rice, sea bass tartare, caviar
Scallop tartlet and white truffle
—
Champagne Pommery Louise 2006 – €80

THE FIRST STAR APPEARS

Blue lobster chaud-froid in a coral broth with winter root vegetables
—
Chassagne-Montrachet 2022 Benoit Moreau – €35

SCALING THE HEIGHTS OF FINE DINING

Potato peaks with Petrossian oscietra caviar
—
Champagne Hugues Godmé 2013 – €32

PAUSING IN THE FROZEN AIR

Comice pear with frosted mulled win

CRESTING THE SUMMIT

Quail “André Malraux” style, cardinal puree, truffle jus
—
Barbaresco Riserva Rizzi 2013 Vigna Boito – €45

HEADING BACK TO THE CHALET

Alpine cheeses, mixed salad
—
Dom. Labet “Chardonnay Savagnin” Vin de Voile 2020 – €19

UNDER A BLANKET OF SNOW

Snowball, vanilla-saffron and praline

AFTER MIDNIGHT

Glass of “Mont Blanc” chocolate, candied chestnut, meringue, génépi liqueur
—
Les Pères Chartreux, Génépi Abrupt 4cl – €18

Menu priced at €425 per person without drinks

Wine pairing at €215 per person

