

Bistrot Chez Rémy

Adult Menu – 1st sitting

Appetiser

Smoked salmon filet on a bed of preserved artichokes, caviar cream

Free-range chicken supreme with morel mushroom stuffing, morel cream sauce, truffled dauphine potatoes and sautéed vegetables

Brie de Melun Trio: chive, walnut, wasabi with sesame seeds

New Year Dessert

Coffee or tea and petits fours

Children's Menu – 1^{er} sitting

Appetiser

Smoked salmon éclair with *fromage frais*

Free-range chicken supreme in jus, vegetables and braised apples

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – 1st sitting

Appetiser

Carpaccio of green asparagus with *Les Baux de Provence* olive oil and preserved artichokes

Wild mushroom puff pastry parcel, truffled dauphine potatoes and sautéed vegetables

Brie de Melun Trio: chive, walnut, wasabi with sesame seeds

New Year Dessert

Coffee or tea and petits fours

Adult Menu – 2nd sitting

Appetiser

Smoked salmon filet on a bed of preserved artichokes, caviar cream

Scallops *à la nage* in lobster bisque

Free-range chicken supreme with morel mushroom stuffing, morel cream sauce, truffled dauphine potatoes and sautéed vegetables

Brie de Melun Trio: chive, walnut, wasabi with sesame seeds

New Year Dessert

Coffee or tea and petits fours

Children's Menu – 2nd sitting

Appetiser

Smoked salmon éclair with *fromage frais*

Free-range chicken supreme in jus, vegetables and braised apples

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – 2nd sitting

Appetiser

Carpaccio of green asparagus with *Les Baux de Provence* olive oil and preserved artichokes

Truffled ravioli, mixed leaf salad

Wild mushroom puff pastry parcel, truffled dauphine potatoes and sautéed vegetables

Brie de Melun Trio: chive, walnut, wasabi with sesame seeds

New Year Dessert

Coffee or tea and petits fours

Auberge de Cendrillon

Adult Menu – Single sitting

Appetiser

Blue lobster, vinaigrette, sea urchin foam and salad leaves

Cassolette of monkfish and scallops, baby vegetables *à la nage*, saffron sauce

Trou normand: Green apple sorbet with a dash of Calvados

Beef Wellington, casserole of baby vegetables, truffle-infused jus

Cheese plate: Fourme d'Ambert with pear in syrup and raisins

New Year Dessert

Coffee or tea and petits fours

Children's Menu – Single sitting

Appetiser

Mild-smoked salmon filet, cream with a herb cream and savoury brioche

Scrambled eggs with Comté cheese

Medallion of veal, cheesy potato gratin

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – Single sitting

Appetiser

Mixed leaf salad and green asparagus, truffle vinaigrette

Porcini mushroom risotto

Spinach and old-fashioned vegetable tourte

Cheese plate: Fourme d'Ambert with pear in syrup and raisins

New Year Dessert

Coffee or tea and petits fours

Walt's – an American Restaurant

Adult Menu – 1st sitting

Slow-baked egg, gingerbread emulsion and smoky bacon chips

King crab ravioli, langoustine escabeche, vinaigrette jelly, orange foam and salad from the sea

Canon of salt-marsh lamb stuffed with pepper jack cheese, mac 'n' cheese with truffled artichoke cream, mixed leaf salad

Cheese Board: Fourme d'Ambert, Chaource and Beaufort

New Year Dessert

Coffee or tea and petits fours

Children's Menu – 1st sitting

Chef's Appetiser

Marinated salmon, lemon confit and cream, crispy avocado dipping sticks

Chicken supreme with barbecue sauce, potatoes dauphinoise and green bean puree

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – 1st sitting

Cream of watercress soup with a quenelle of Crème d'Isigny and a parmesan tuile

Selection of raw and lightly cooked baby vegetables, black bread crumble, saffron garlic emulsion

Tofu tempura and leeks confit, truffled Hollandaise sauce, crushed *ratte* potatoes with *Les Baux de Provence* olive oil

Cheese Board: Fourme d'Ambert, Chaource and Beaufort

New Year Dessert

Coffee or tea and petits fours

Adult Menu – 2nd sitting

Slow-baked egg, gingerbread emulsion and smoky bacon crisps

King crab ravioli, langoustine escabeche, vinaigrette jelly, orange foam and salad from the sea

Newburg style John Dory, butter-braised winter vegetables, black bread crumble, anise beurre blanc sauce

Interlude: Green apple sorbet with Jim Beam Bourbon

Canon of salt-marsh lamb stuffed with pepper jack cheese, mac 'n' cheese with truffled artichoke cream, mixed leaf salad

Cheese Board: Fourme d'Ambert, Chaource and Beaufort

New Year Dessert

Coffee or tea and petits fours

Children's Menu – 2nd sitting

Chef's Appetiser

Marinated salmon, preserved lemon cream, **crispy avocado dipping sticks**

Chicken supreme with barbecue sauce, potatoes dauphinoise and green bean puree

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – 2nd sitting

Cream of watercress soup with a quenelle of Crème d'Isigny and a parmesan tuile

Selection of raw and lightly cooked baby vegetables, black bread crumble, saffron garlic emulsion

Tofu tempura and braised leeks, truffled Hollandaise sauce, crushed *ratte* potatoes with Les Baux de Provence olive oil

Walt's vegetarian chili

Cheese Board: Fourme d'Ambert, Chaource and Beaufort

New Year Dessert

Coffee or tea and petits fours

Blue Lagoon Restaurant

Adult Menu – 1st sitting

Appetiser

Whole rock lobster on a salad of root vegetables and passion fruit, mango vinaigrette

Veal tournedos, red butter, Sechuan pepper, lobster claw with shiso cream, truffled celeriac puree and braised vegetables

Roquefort coated in three ways: popping chocolate, pink Reims biscuits, and meringue

New Year Dessert

Coffee or tea and petits fours

Children's Menu – 1st sitting

Appetiser

Stuffed tomatoes with cheese – à clarifier

Chicken with coconut, sweet potato fries, braised vegetables

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – 1st sitting

Appetiser

Salad of root vegetables and tropical fruit, vegetable makis, mango vinaigrette

Braised vegetables with porcini mushrooms, potato rosette, spicy tomato sauce

Roquefort coated in three ways: popping chocolate, pink Reims biscuits, and meringue

New Year Dessert

Coffee or tea and petits fours

Adult Menu – 2nd sitting

Appetiser

Whole rock lobster on a salad of root vegetables and passion fruit, mango vinaigrette

Roasted scallops, citrus beurre blanc sauce, coconut milk risotto

Veal tournedos, red butter, Sichuan pepper, lobster claw with shiso cream, truffled celeriac puree and braised vegetables

Roquefort coated in three ways: popping chocolate, pink Reims biscuits, and meringue

New Year Dessert

Coffee or tea and petits fours

Children's Menu – 2nd sitting

Appetiser

Stuffed tomatoes with cheese

Chicken with coconut, sweet potato fries, braised vegetables

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – 2nd sitting

Appetiser

Salad of root vegetables and tropical fruit, vegetable makis, mango vinaigrette

Cream of pumpkin soup with chanterelles and chestnuts

Braised vegetables with porcini mushrooms, potato rosette, spicy tomato sauce

Roquefort coated in three ways: popping chocolate, pink Reims biscuits, and meringue

New Year Dessert

Coffee or tea and petits fours

California Grill

Adult Menu – 1st sitting

Appetiser

Medley of organic quinoa with truffle and lobster with yuzu mayonnaise and caviar (copeaux??)

Japanese Wagyu beef served two ways: wild pepper glazed with a potato cake and champagne-glazed winter vegetables; slow-cooked with a root vegetable purée and olive oil

Cheese Board: Beaufort, sesame-seeded Brillat Savarin, Camembert, Fourme d'Ambert and Époisses

New Year Dessert

Children's Menu – 1st sitting

Appetiser

Festive food from around the world (lobster claw, smoked salmon, liver mousse)

Casserole of chicken and morel mushrooms, hamburger-style braised potato and mushroom stack

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – 1st sitting

Appetiser

Black truffle tureen

Tomato and tofu in pastry, kale pesto and seasonal salad leaves

Chartreuse of amaranth seeds and baby vegetables with fresh truffle, cryoextracted beetroot

Cheese Board: Beaufort, sesame-seeded Brillat Savarin, Camembert, Fourme d'Ambert and Époisses

New Year Dessert or Chef's sorbet and seasonal fruit

Adult Menu – 2nd sitting

Appetiser

Brioche, organic quinoa with truffle and lobster, mayonnaise with hassaku pomelo and caviar

French scallops, creamy risotto and cryoextracted beetroot with unsalted butter

Japanese Wagyu beef served two ways: wild pepper glazed with a potato cake and champagne-glazed winter vegetables; slow-cooked with root vegetables puréed with truffle oil

Cheese Board: Beaufort, sesame-seeded Brillat Savarin, Camembert, Fourme d'Ambert and Époisses

New Year Dessert

Coffee or tea and petits fours

Children's Menu – 2nd sitting

Appetiser

Festive food from around the world (lobster claw, smoked salmon, liver mousse)

Roasted filet of bass with cellentani pasta and an asparagus cream sauce

Casserole of chicken and morel mushrooms, hamburger-style braised potato and mushroom stack

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – 2nd sitting

Appetiser

Black truffle tureen

Tomato and tofu in pastry, kale pesto and seasonal salad leaves

Chartreuse of amaranth seeds and baby vegetables with fresh truffle, cryoextracted beetroot

Cheese Board: Beaufort, sesame-seeded Brillat Savarin, Camembert, Fourme d'Ambert and Époisses

New Year Dessert or Chef's sorbet and seasonal fruit

Coffee or tea and petits fours

Yacht Club

Adult Menu – Single sitting

Appetiser

Surf and Turf Trio: Grilled scallops on a bed of wakame with a touch of caviar; swordfish with Timut pepper, flying fish roe; quail croquettes, parsnip mousseline and crisps, tomato jus

Wasabi sorbet with limoncello and gold leaf

Surf and turf: Roasted rock lobster tail and noisette of venison, crushed potatoes with truffle and spinach, port wine jus

Cheese plate: Fourme d’Ambert with pear in syrup and raisins

New Year Dessert

Coffee or tea and petits fours

Children’s Menu – Single sitting

Appetiser

Surf and Turf Trilogy: Grilled scallops with mange tout and hazelnut salad, quail croquettes, mild-smoked salmon filet, parsnip mousseline

Tagada strawberry sorbet

Children’s Surf and turf: Organic chicken ballotine with mushrooms and herb-roasted prawns, potato cake, tomato jus

Fromage frais and grape lollipop

New Year Dessert

Old-fashioned sweets

Vegetarian Menu – Single sitting

Appetiser

Surf and Turf Trio: Salad of mange tout, sun-dried tomatoes, hazelnuts and white radish, sesame seed tofu on a bed of wakame, quail egg croquettes

Wasabi sorbet with limoncello and gold leaf

Asparagus and truffle risotto

Cheese plate: Fourme d'Ambert with pear in syrup and raisins New Year Dessert

Coffee or tea and petits fours