



TUESDAY

24

DECEMBER

**DINNER**

6-course menu

**VENUE**

Riviera Restaurant

**SCHEDULE**

From 8pm

Booking required



CHRISTMAS  
– MENU –



Special Maison Tarbouriech oysters, yuzu cream,  
royal Osetra caviar

Southwestern foie gras,  
Breton Camus, local Provençal black truffle and stewed quince

Turbot fillet, with chestnut shavings, clementine zest,  
razor clams, and prawns with parsley

Traditional Bresse capon,  
supreme with baby mushrooms and leg in wine sauce,  
roasted apple and caramelised pear

Eggnog foam and spiced Christmas biscuit

Dried fruit dessert,  
candied Bigaradier oranges,  
organic Andoa chocolate cream

Sweets



€195

per person  
including 1 glass of champagne

€95

for children under 12 y.o.  
including 1 soft drink or juice and mineral waters



TUESDAY

31

DECEMBER

**VENUE**

Grand Salon  
€620 / person

**VENUE**

Riviera Restaurant  
€250 / person

**VENUE**

Bar°58  
€165 / person

**EXCLUSIVE DINNER**

7-course menu  
Orchestra and singers

**EXCLUSIVE DINNER**

Set menu options  
Background music

**½ BOTTLE OF CHAMPAGNE**

Food selection,  
live musicians & DJ

**SCHEDULE**

From 8:30pm

**SCHEDULE**

From 8pm

**SCHEDULE**

From 9pm

Booking required



**NEW YEAR'S EVE**

– MENU –

Tsar salmon, Maison Casparian "Golden Imperial" caviar,  
green apple jelly

Roasted rock lobster, peppered mango, Bourbon vanilla, bitter orange foam

Seine Bay scallop, cep mushrooms,  
truffle shavings, vegetable stock

Vegetable intermezzo

Sea bass, butternut shavings, Martigues bottarga,  
caramelised hazelnuts, cream of vintage champagne

Veal fillet, smoked foie gras, hibiscus leaves  
and small wild berries, Mona Lisa apple

Champagne sorbet, bitter red currant jelly

Black Forest gâteau with light vanilla cream  
and candied cherries in a chocolate shell



€620

per person

including one glass of champagne, wines, mineral waters, coffee or tea

€310

for children under 12 y.o.

including juices or soft drinks and mineral waters

