New Year's Eve 2027

LACABANE DES PRAZ

Chef Cédric Malfroy

31.12.26

Glass of Louis Roederer Champagne

Caviar “Kaviari” Blini, crème fraîche and citrus
Warm Beaufort cheese gougère
"Torchon" cooked Foie Gras, gingerbread crust & fig heart

Seared Scallops, Cauliflower Purée, Lemon Brown Butter and Toasted Hazelnuts

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Roasted Lobster, Shellfish Jus, Glazed Vegetables and Tarragon

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PLATS AU CHOIX

Angus Beef Tenderloin, truffled jus
Charlotte potato and truffle mousseline

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Turbot FilletChampagne & caviar beurre blanc
Celeriac Mousseline

Tête de Moine AOP cheesebite, cherry chutney

New Year's Eve Sweetness