

# NEW YEAR'S EVE DINNER DANCE

Wednesday December 31, from 8:00 pm  
LÉMAN ROOM



## APPETISER

Haddock flakes with sweet onions,  
garlic black bread croutons



## HOT AND COLD FOIE GRAS DUO

Natural in terrine,  
Gewurztraminer jelly and candied pear  
Pan-fried on grilled shiitake mushrooms,  
Maury wine jus



Large lobster ravioli,  
leek fondue, nigella seeds,  
emulsion of cognac



Veal fillet steak cooked in a sauté pan,  
sweet potato mousseline with smoked butter,  
pan-fried forgotten vegetables,  
Périgueux sauce



Munster cheese puff pastry, Roscoff onion  
fondue with Riesling marc,  
mixed salad, walnut vinaigrette



Prelude: Pink and raspberry pavlova



New Year's Day hazelnut chocolate

**€ 245**

Net price per person without drinks.  
Menu includes half a bottle of Laurent-Perrier champagne  
and mineral water per table of two people.  
**Child rate: € 39 (until 12 years old)**

**Reservations : +33 (0)4 50 40 34 34 - [evenement.divonne@partouche.com](mailto:evenement.divonne@partouche.com)**

# THE GRAND BUFFET OF THE NEW YEAR

Thursday January 1<sup>st</sup>, from 12:30 pm  
SALON LÉMAN



## **Seafood buffet**

Oysters, langoustines, whelks, lobsters,  
smoked salmon and swordfish, prawns...



## **Starter buffet**

Foie gras, regional charcuterie,  
salads and verrines...



## **Hot buffet**



Sushi medley



## **Special buffet for children**



Platter of fresh and mature cheeses



## **Dessert buffet**

Gourmet logs, macaroons,  
chocolate desserts, gourmet seasonal tarts  
and chocolate fountains...

**€ 96**

Net price per person

Still and sparkling mineral water, coffee, tea, herbal tea and fruit juice included.

**Child rate: € 39 (from 6 to 12 years old) - Free for children under 6 years old.**

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