



NEW YEAR'S JAZZ BRUNCH

APPETIZERS

Fine de Claire oysters and Gillardeau

Selection of shrimps

Scottish smoked salmon with blinis

Prawn and baby spinach salad

Lobster Bellevue style

Tuna tataki with wakame

Green beans salad with marinated mushrooms

Thinly sliced Jabugo ham

Mixed salad with parmesan flakes

Crunchy vegetable sticks with anchovy dips

Lentil cream with Bouchot mussels

Live cooking

Duck foie gras three ways: figs, pepper and au naturel

Scrambled eggs with fresh truffle

Sea bass tartare

MAINS

Prawn and asparagus risotto

Macaroni and porcini mushrooms au gratin

Small potatoes with salted butter

Free range guinea fowl supreme with morels

Polenta with basil

Sea bass in a salt crust

Vegetable cocotte

Pan fried scallops with lemon

Sweet potato purée

Prawn and asparagus risotto

Carved to Order

Roasted rack of lamb with purslane

« Cochon de lait » in a herb crust

Selection of breads, cheeses,

Fruits and chutneys

DESSERTS

« FESTIVE SWEET TREATS »

Saint-Honoré with raspberries

Paris-Brest

Lemon meringue tart

Crème brûlée

Macaroon assortment

Caramelized pineapple with cinnamon

Blanc-manger with coconut and mango confit

"Millefeuille with a light vanilla cream

Hazelnut chocolate delight

Chocolate fountain with soft petits fours

and fruit skewers

Candy Bar

*170 € per person, special price for children.
Unlimited Champagne, coffee and mineral water.*

*Menu elaborated and signed by our Executive Chef and Meilleur Ouvrier de France, Philippe Joannès, and his team.
In partnership with Prince Albert II of Monaco Foundation, they committed themselves to use seasonal local products and species recommended by the Mr Goodfish program. We inform you that our service team will provide you with full details on our dishes with regards to the products used and allergen substances.*

All prices are in Euros and are inclusive of service and all applicable government taxes.