



New Year's Eve menu

Elaborated by Chef John Leon,
Executive Chef David Delsart and their team
Restaurant Les Terrasses de Lyon - Served at dinner on 31/12/23

€240 excluding drinks

Prelude

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Appetizer:
Oven baked oysters,
Champagne sabayon and green apple

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Arctic char from the Murgat house,
Beetroot textures

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Pan fried foie gras,
Roots and coffee

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Langoustine soufflé,
Lemongrass flavoured sauce

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Young wild boar in two ways,
Roasted Jerusalem artichoke and candied orange

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Homemade truffled brie,
Candied plums

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Interlude

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Toasted brioche,
Passionfruit and salted butter caramel

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Epilogue

All our prices include VAT and service. Origin of our meat: on request.





RELAIS &
CHATEAUX

FRANCE 1743
MOËT & CHANDON
CHAMPAGNE

Hennessy


GLENMORANGIE
SINGLE MALT SCOTCH WHISKY

Dom Pérignon


ABSOLUT[®] ELYX


CHAMPAGNE
DUVAL-LEROY


CHAMPAGNE
TAITTINGER
REIMS FRANCE

 ACQUA PANNA
THE FINE DINING WATERS
 S. PELLEGRINO


TAYLOR'S[®]


CHAMPAGNE
POMMERY
A REIMS-FRANCE



MONKEY 47
SCHWARZWALD DRY GIN

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