



A Festive Season to remember



New Year's Eve Menu

AT THE CÔTÉ ROYAL

Glass of Moët & Chandon Vintage Champagne 2015

Appetiser

Foie gras crown

Duck foie gras marinated in port, poached pear and quince confit,
thin slices of air-dried beef

Royal scallop

Soft scallops with Baeri d'Aquitaine caviar,
creamy butternut velouté with roasted walnuts

The Prince of the Sea

Braised turbot steak with champagne sauce, fondant carrots,
roasted parsnips and ginger granola

The Prince of the Land

Roasted veal loin with smoked salt, Banyuls gravy, zita pasta gratin
with aged parmesan cheese, oyster mushrooms, shiitake and
white mushrooms tatin on a crispy pastry base

The Majestic Cocoa Pod

70% cocoa chocolate biscuit,
caramelised pecan crisp, creamy fondant dark chocolate
flavoured with coffee, crunchy chocolate crumble

Petits fours



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HOTEL BARRIÈRE
LE ROYAL
DEAUVILLE

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME IN MODERATION.