

Le Diapason

New Year Eve Dinner *Thursday 31st December 2009*

Glass of Lanson Gold Label Champagne
Brut Millésimé 1999

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Mise en Bouche
Cumin & Carrot Duck Foie Gras

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Pan Fried Sea Scallops, Preserved Celery & Pumpkin Mousse

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Pan Fried Scampi, Parmesan Cheese Risotto, Pinions Bread & Fresh Arugula

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Stuffed Quail, Foie Gras & Swiss Chard Ravioli,
Salifi Powder & Horseradish Foam

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Pré-Dessert
Duo of Pomelos & Date Ice Cream

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Milk Chocolate Ingot, Salty Caramel, Tangerine in Jelly & Ice Cream

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Mignardises

€ 115.00

(Excluding Drinks)

From 08.00 pm in our Restaurant « Le Diapason »