

NEW YEARS'S EVE AT LE DÔME BAR

265€ PER PERSON WITH A GLASS OF CHAMPAGNE

delights of the sea

SHELLFISH AND CRUSTACEANS
GAMBAS AND LANGOUSTINES
PETROSSIAN HOUSE TARAMA
CRISPY PANKO SHRIMP
FISH RILLETTES
LOBSTER ROLLS

cured meats and platters

RAW IBERIAN HAM
FOIE GRAS WITH HOMEMADE JAMS
MINI BURGERS WITH LYONNAISE SAUSAGE
PÂTÉ EN CROÛTE FROM MAISON BARABAN
SLICED CHRISTMAS HAM
DELICATELY SMOKED NORWEGIAN FEÑALAR
TRUFFLED MORTADELLA

starters and platters

MARINATED VEGETABLE ANTIPASTI
CREATIVE VEGETARIAN VERRINES
PUMPKIN VELOUTÉ WITH HAZELNUT OIL
TRADITIONAL LYONNAISE CHARCUTERIE PLATTER
BOARD OF MATURE CHEESES FROM LA MÈRE RICHARD
ARTISANAL SMOKED SALMON PLATTER

gourmet dishes and sides

CROWNED SERIOLE STEAK
DEER STEAK WITH TRUFFLED JUICE
WHITE BUTTER WITH CAVIAR
POTATO PRESSÉ
CREAMY SQUASH PURÉE
CARMELIZED ROASTED CHESTNUTS

sweet treats

CHEF THOMASSIN'S DESSERT ASSORTMENT
GINGERBREAD
PAPILLOTES AND CLEMENTINES
FLAMBÉED CRÊPE WORKSHOP
ICE CREAM CART