★ ★ ★ ★ ★

PALACE DES NEIGES

CHRISTMAS' EVE MENU

DECEMBER 24,2022

Scallops "bouteille" with Asian flavor

Duck foie gras terrine with Caribbean flavours
homemade brioche with semi-salted butter

Langoustine ravioles with citrus bisque

Turbot in Clementine Corsican crust, glazed salsify and sea herb salad

Farmhouse capon in two ways with truffles
Rigatoni and full-bodied juice with flavors from the Alpilles

Cheese board to share

Chef's surprise

&

Christmas yule logs

Mignardises

The Palace des Neiges Staff wishes you a Merry Christmas !

★ ★ ★ ★ ★

LE PALACE DES NEIGES

NEW YEAR'S EVE MENU

DECEMBER 31,2022

Lobster from our britain coasts

Langoustine carpaccio with caviar, orchard fruits and citrus

Mushroom cromesquis with chestnut, creamy celeriac with truffles and its full-bodied juice

Conchiglioni with "riz de veau" chips, foie gras and hazelnuts with a full-bodied juice

John Dory roasted with hazelnut butter, variation around squash

Trou savoyard
Chartreuse sorbet, refreshed with Génépi

Roe deer, juniper Viennese with blackcurrant flavor and potato mousseline with sweet butter

Brie casserole with truffles to share

Chef's surprise

&

Mont-Blanc with 3 chocolates, praline and Gianduja

The Palace des Neiges Staff wishes you a Happy New Year 2023 !