



WEDNESDAY, DECEMBER 31ST 2025

200 €/person

Net price in euros, service included.



STARTERS TO SHARE

Truffled duck foie gras

Aged Wagyu

Thin slices of tuna and sea bass, olive oil and lemon

MAIN COURSES

Bresse chicken with black truffle, Anna potatoes, Albufera sauce

or

Sole fillet, sautéed spinach, beurre blanc sauce

DESSERT

Mont-Blanc dessert



le Piau

Mégève

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APPETIZER

Blinis - Imperial caviar from Sologne

STARTERS TO SHARE

Truffled duck foie gras

Aged Wagyu

Thin slices of tuna and sea bass, caviar, olive oil and lemon

MAIN COURSES

Bresse chicken with black truffle, Anna potatoes, Albufera sauce

or

Sole fillet, sautéed spinach, beurre blanc sauce with caviar

DESSERTS

Mont-Blanc dessert

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Chocolate and hazelnut tartlet

