



LE VOILIER

December 31st menu

3-COURSE DINNER SERVED AT 6 P.M. / \$ 75
+ \$ 59 FOR WINE PAIRING

FIRST SERVICE

Confit sturgeon, caviar, leek, Crème Fraîche

OR

Beef carpaccio, truffle vinaigrette, arugula, Jerusalem artichoke chips

SECOND SERVICE

Venison, salsify, roasted squash, pearl onion, spicy Glühwein sauce

OR

Trout, potato, asparagus, roasted cherry tomato, Ikura Beurre Blanc

THIRD SERVICE

Citrus, spice, chocolate and caramel

Bon appétit!

*Taxes and services not included.



LE VOILIER

December 31st menu

4-COURSE DINNER SERVED AT 8 P.M. / \$ 90
+ \$59 FOR WINE PAIRING
(+ \$ 15 IN PACKAGE)

FIRST SERVICE

Warm oyster, chorizo butter, tarragon, bread chips

SECOND SERVICE

Confit sturgeon, caviar, leek, Crème Fraîche

OR

Beef carpaccio, truffle vinaigrette, arugula, Jerusalem artichoke chips

THIRD SERVICE

Venison, salsify, roasted squash, pearl onion, spicy Glühwein sauce

OR

Trout, potato, asparagus, roasted cherry tomato, Ikura Beurre Blanc

FOURTH SERVICE

Citrus, spice, chocolate and caramel

Bon appétit!

*Taxes and services not included.