



**CELEBRATE**  
**NEW YEAR'S EVE**  
**AT CŒUR DE MEGÈVE !**

Celebrate the new year during a soul jazz evening with the singer Julie Erikssen and her velvet voice. Guests will be immersed in a hushed and glittering universe during a festive aperitif, followed by an exceptional dinner orchestrated around large tables. To make the most of the evening, your children are invited to their own party, complete with a dinner, candy bar and Christmas movie.

**Book your table**

email : [hello@coeurdemegève.com](mailto:hello@coeurdemegève.com)

+33 4 50 21 25 30

**Information :** From 7:30 pm  
€600 / person, incl. tax. Food and wine pairing.

*A deposit of 50% of the total amount is required at the time of booking to guarantee the table. Cancellations are possible without charge until Friday 16 December 2022*

**COCKTAIL**

TRAY SERVICE

Champagne Nicolas Maillart Cuvée Platine Brut  
Croque-monsieur - Ham - Truffle - Beaufort cheese  
Puffed rice from Piedmont - Poached oysters - Génépi  
Radish rose - Peanut chutney  
Pâté en croûte - Poultry - Truffle - Foie gras  
Potato croustilles - Abondance cheese  
Gamberoni on toast  
Crunchy salad - Winter vegetables tartar

**SEATED DINNER**

SHARING PLATES

Champagne Laurent-Perrier Grand Siècle  
Crispy ravioles - Potato - Black Truffle  
Fera fish from Lake Geneva - Lemon - Miso  
Langoustine - Short broth  
Grey Goose Vodka  
Buckwheat blinis - Caviar by the spoonful - Double cream - Mimosas

INDIVIDUAL PLATES

Chambolle-Musigny 1<sup>er</sup> Cru «La Colombe d'Orveau», 2020  
Chateaubriand in a brioche - Foie gras - Melanosporum truffle  
Saint-Émilion Grand Cru «Les Valentines», 2019  
New Year's Eve Brie de Meaux cheese - Winter salad  
Vin de Paille, Domaine de Lahaye  
Citrus coupe - Campari granita  
Quinta da Gaivosa Porto, 10 years  
Cœur de Megève 2023

*The wines and champagnes are indicative and may change according to supply*