

La fête

by Le MERIDIEN

NEW YEAR'S EVE GALA DINNER

31st December from 19:00 - until late

Join us for a festive evening around a menu specially designed by our Executive Chef Eric Brujan to welcome the new year.

The Dinner will be served in the Riviera Room, located on the 1st floor, overlooking the Baie des Anges

Amuse-Bouche

Petals of Hamachi Fish with Black Sturgeon Seeds from Aquitaine, Buckwheat Crisp

Langoustines and Scallops with Black Truffle and Duck Foie Gras Cooked in a Puff Pastry

- Nordic White Halibut Cooked in a Lightly Salted Butter from Bordier, Jerusalem Artichokes Mousse and a White Truffle Flavored Vegetable Cassolette

- Vacherin from the Alpagnes and its 5 Unami Different Seasonings

- Chocolate and Gold Cylinder, Chocolate and Lychee Caramelized Custard, Milk Chocolate Espuma and Lychee Sorbet

Mignardises

€175 per person, served with a glass of Champagne

€85 for children aged 6 to 12

Make your reservation before 17th December and add an extra sparkle to your New Year's celebrations by saving 10% off advertised rates.

#LMLAFETE

N 43° 41' E 7° 15'
DESTINATION UNLOCKED

1, Promenade des Anglais
06000 NICE - FRANCE
T +33 4 97 03 40 37
laterrasse.nice@lemeridien.com
laterrasse-nice.com/lafete

Le MERIDIEN
NICE