



Grand Hôtel du Montenvers

New Year's Eve 2008

Menu

A glass of Champagne accompanied by a selection of appetisers
(Smoked salmon, oysters canapés, hot dishes, verrines...)

Terrine of medium cooked Foie Gras
& fig compote

Roasted scallops, pumpkin jus
Purée of celery & artichoke chips

Savoyard granita

Braised calves' sweetbreads
Vegetable casserole
(grelot onion, carrots, beans, turnips, girolle mushrooms and caramelised pear)

Reblochon and cumin in Croquemitouffe (pastry crust)

New Year Surprise (gourmet dish)

Mineral water,
White wine « Condrieu Guigal » (Côte du Rhône)
Red wine « Chassagne-Montrachet » (Bourgogne)
Champagne Ruinart Rosé (1 glass)

Coffee, petit fours

Musical Entertainment

Train leaves Chamonix station at 8.00 p.m.

