



L'APOGÉE
COURCHEVEL

Midnight Baroque

— NEW YEAR'S EVE DINNER —

31 DECEMBER 2024

The Scallop

Lightly marinated, oyster, French caviar, iodized broth

The Foie Gras

Marbled, artichoke, truffle, cooked pear in spicy red spiced wine

The Lobster

Vol-au-vent, thin quenelle, celery root, chestnut

The Turbot

Champagne sabayon, lightly gratinated leek cannelloni

The Poulard of Bresse

Stuffed with truffle, crispy leg, crest and kidney, pommes Pont-Neuf

The Cheese

Reblochon and honey ice cream, grapes in osmosis, truffle and Reblochon mousse

The Final Countdown

Hazelnut cream, blueberries and cottage cheese mousse, chestnut biscuit

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