



NEW YEAR'S EVE at hâteau de Fonscolombe

DINNER ON DECEMBER 31, 2025







AMUSE BOUCHE

Pumpkin semolina with lime, strong juice

STARTER

Gambero Rosso carpaccio & sesame seeds, iced yuzu with nori seaweed & Oscietra Caviar

FISH

Roasted scallops in risotto with celery & truffle, Parmesan cheese emulsion

MEAT

Beef ravioli with truffle & foie gras, Albufera sauce

PRE DESSERT

Red berries infusion in jelly, rice foam & hibiscus

DESSERT

Chestnut original Mont Blanc







Unique menu at €280, water included Food \(\xi\$ wine paring €120



