

Menu

Appetisers

Scallop carpaccio, passion fruit
Mini choux pastry filled with truffle cream
Mini gravadlax salmon burger

Starters

The Clos Bernard's famous Foie Gras terrine, served with red onion and thyme compote
and a home-made brioche

Hors-d'œuvres

Steamed bream with pink peppercorn on a bed of olive polenta,
lemon sorrel emulsion

"Trou Savoyard"

Lime and Génépi granita

Main courses

Pine-smoked leg of lamb, slow-cooked,
crushed potatoes with truffle and honey-roast carrots, cep mushroom sauce

Cheeses

A pair of local cheeses

Desserts

Trilogy:
Mini Pavlova with Timur berry pepper
Winter-flavoured macaroons
Triple chocolate verrine

Entertainment:

Firework display

The Clos Bernard DJ

Price: €169 per person

Le Clos Bernard
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