



Alfred Sommier
HÔTEL PARTICULIER

Christmas dinner

24 December 2024 from 7.30pm

115 € *

Glass of champagne

Ruinart Blanc de Blancs

Amuse-Bouche

Thin tartlet, shredded lamb, lemon condiment

Starter

Foie gras, golden brioche, red onion marmalade

Main Course

Scallops, creamy carrot, carrot tops, orange beurre blanc

Dessert

Passion Velours, Namelaka chocolate, passion fruit, strawberry coulis

Mignardises

*Price per person including taxes

Booking and prepayment on 01.88.22.10.00 or
restoration@alfredsommier.com



Alfred Sommier
HÔTEL PARTICULIER

New Year's dinner

31 December 2024 from 8pm

140 € *

Glass of champagne

Ruinart Blanc de Blancs

Amuse-Bouche

Blue lobster and caviar tartlet

Starter

Ceviche of sea bream, passion fruit, herbaceous oil

Main Course

Veal quasi, mushroom and potato leaf, truffle condiment

Cheese

Truffled Brillat-savarin

Dessert

Chocolate quenelle, hazelnut praline, roasted hazelnuts

Mignardises

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