



LES HEURES

LES HEURES AND ROOM SERVICE

NEW YEAR'S EVE

Monday 31 December 2018

A selection of festive appetizers to enjoy with a cocktail

ORGANIC CENTRE-CUT FILLET OF SALMON

*Lightly smoked medallion - partly set vanilla jam,
a hint of citrus fruit and toasted buckwheat*

FILLET OF BEEF

Studded with foie gras and then roasted, truffle rissoni in a sauce

PIEDMONT HAZELNUTS

As caramelised brittles on a Paris-Brest dessert

*The menu is € 210 per person,
with cocktail (Anthemis, made with camomile, Sauvignon white grapes and champagne)
water and coffee included.*



LA SCÈNE
PRINCE DE GALLES
A LUXURY COLLECTION HOTEL, PARIS



LES HEURES

LA SCÈNE & LES HEURES CHILDREN'S MENU

NEW YEAR'S EVE

Monday 31 December 2018

Light chicken broth, foie gras ravioli

SMALL GOUJONS OF SOLE

Light lemon mayonnaise

FILLET OF BEEF

Thin roasted slices, pan-fried galette of grated potato, truffle sauce

PIEDMONT HAZELNUTS

As caramelised brittles on a Paris-Brest dessert

The menu costs € 125 at 'Les Heures' and as room service / € 145 at 'La Scène'