

New Year's Eve menu

Dinner on 31st December

As an appetiser
Fresh lobster with citrus fruits



Duck foie gras gold bar
Green mango and passion fruit chutney
Black sesame brioche



Poached egg
Mona Lisa Mashed Potatoes Périgord Style
Grated Melanosporum cheese



Boneless rack of lamb with herb crust
Canneronis mushrooms and courgettes
Rosemary-infused meat jus



Platter of Cheeses Smoked In-House
Gourmet mesclun salad



The last dessert of the year
In harmony apples and quinces

299€ per person (drinks included)

Les Violettes Hotel and Spa ****

Wishes you

*Joyful holidays and an
excellent start to the year
2026 with us !*