



Le Castel

Chamonix Mont-Blanc

Menu de la Saint Sylvestre

A Glass of Champagne and Italian amuses bouches



Half cooked Foie gras, Ginger and berries compote, Cereals toast



Risotto « Vialone Nano », Champagne Oysters and Caviar Petrossian



Sea scallops grilled on the plancha,

Virgin sauce with candied lemon,



Beef Filet « Fassone », Porcini mushrooms and

Red wine reduction sauce



Italian Cheese plate , served with Thyme honey

Walnuts and candied fruits



Chocolate Pudding, Caramel sauce, Rhum and grappes sorbet

Served on a Small waffle

Prix 165 € P/ Pers.