



# NEW YEAR'S DINNER

BY JEAN-FRANÇOIS ROUQUETTE

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## Our Starters

Salmon Gravlax with cow parsnip seeds, light lovage cream,  
and mandarin-piquillo juice

*or*

Foie gras crème brûlée with poppy seeds, herb salad

## Our Main Courses

Steamed sea bass from our coasts, served with a watercress  
velouté, shellfish butter & Oscietra caviar

*or*

Roasted venison noisettes, white chocolate parsnip purée  
& Diane sauce with lingonberries

## Our Cheese

My selection of 3 cheeses and hazelnut bread Melba:  
Aged 18-month Comté/ Echourgnac/ Selles-sur-Cher

## Our Desserts

Citrus & herb tart

*or*

My Black Forest cake

*270€ per person - excluding beverage  
(includes 1 glass of Champagne)*

*The menu may vary slightly depending on product availability.*

Park Hyatt Paris-Vendôme, 5 rue de la Paix, Paris, Île-de-France, France, 75002  
Net price in euros - Tax & service included, the hotel cannot accept payment by check.

