



les fermes de Marie



New Year's Eve

WEDNESDAY 31 DECEMBER 2025

Champagne and appetizers:
Carrot and black truffle tartlet.
Crispy scallops.
Half-cooked beef with pike roe.

Breton lobster carpaccio with alpine curry.

Truffled duck foie gras,
Jerusalem artichokes with cloves.

Line-caught Sea Bass with Ossetra caviar
and toasted buckwheat.

Stuffed Bresse poultry with morels
and Jura Vin Jaune wine sauce.

Reblochon cheese with black truffle cream,
salad with Savoy walnuts.

Candied orange, tiramisu cream
and spiced gingerbread.
Mignardises.

INFORMATIONS & BOOKING

+33 4 50 93 03 10 . restaurant@fermesdemarie.com

390€ for adults and children residents with breakfast or for non-residents. Excluding drinks.

