

New Year's Eve Gala Dinner 2026

CATEGORY SILVER

New Year's Eve amuse-bouche

Scallop, endives, saffron

Our foie gras with “red wine spices”

and citrus

Blue lobster “carrot–star anise”,

herb-infused lobster broth

Beef Wellington, Rossini-Style

M. Pierre Hermé's New Year's Eve

dessert: Ultime

An introduction to flavors, textures,

and temperatures through chocolate

and vanilla

½ red wine

❖ *Château Lynch Moussas 2018*

Pauillac – Grand Cru Classé

½ Champagne

❖ *Bollinger Spécial Cuvée*

½ mineral water

600€ public rare

CATEGORY GOLD

Category 1 seating

New Year's Eve amuse-bouche

Scallop, endives, saffron

Our foie gras with “red wine spices”

and citrus

Blue lobster “carrot–star anise”,

herb-infused lobster broth

Beef Wellington, Rossini-Style

M. Pierre Hermé's New Year's Eve

dessert: Ultime

An introduction to flavors, textures,

and temperatures through chocolate

and vanilla

½ red wine

❖ *Château Haut-Marbuzet 2010*

Saint Estèphe

½ Champagne

❖ *Bollinger La Grande Année 2015*

½ mineral water

800€ public rate

CATEGORY PLATINUM

Gold square location

Vip access

New Year's Eve amuse-bouche

Scallop, endives, saffron

Our foie gras with “red wine spices”

and citrus

Blue lobster “carrot–star anise”,

herb-infused lobster broth

Paradis Latin Soup

Jerusalem artichoke soup with truffles, flaky

brioche with mushrooms and truffles

Beef Wellington, Rossini-Style

M. Pierre Hermé's New Year's Eve

dessert: Ultime

An introduction to flavors, textures,

and temperatures through chocolate

and vanilla

½ red wine

❖ *Clos du Marquis 2000*

Saint-Julien

½ Champagne *Bollinger R.D 2008*

½ mineral water

1.000€ public rate