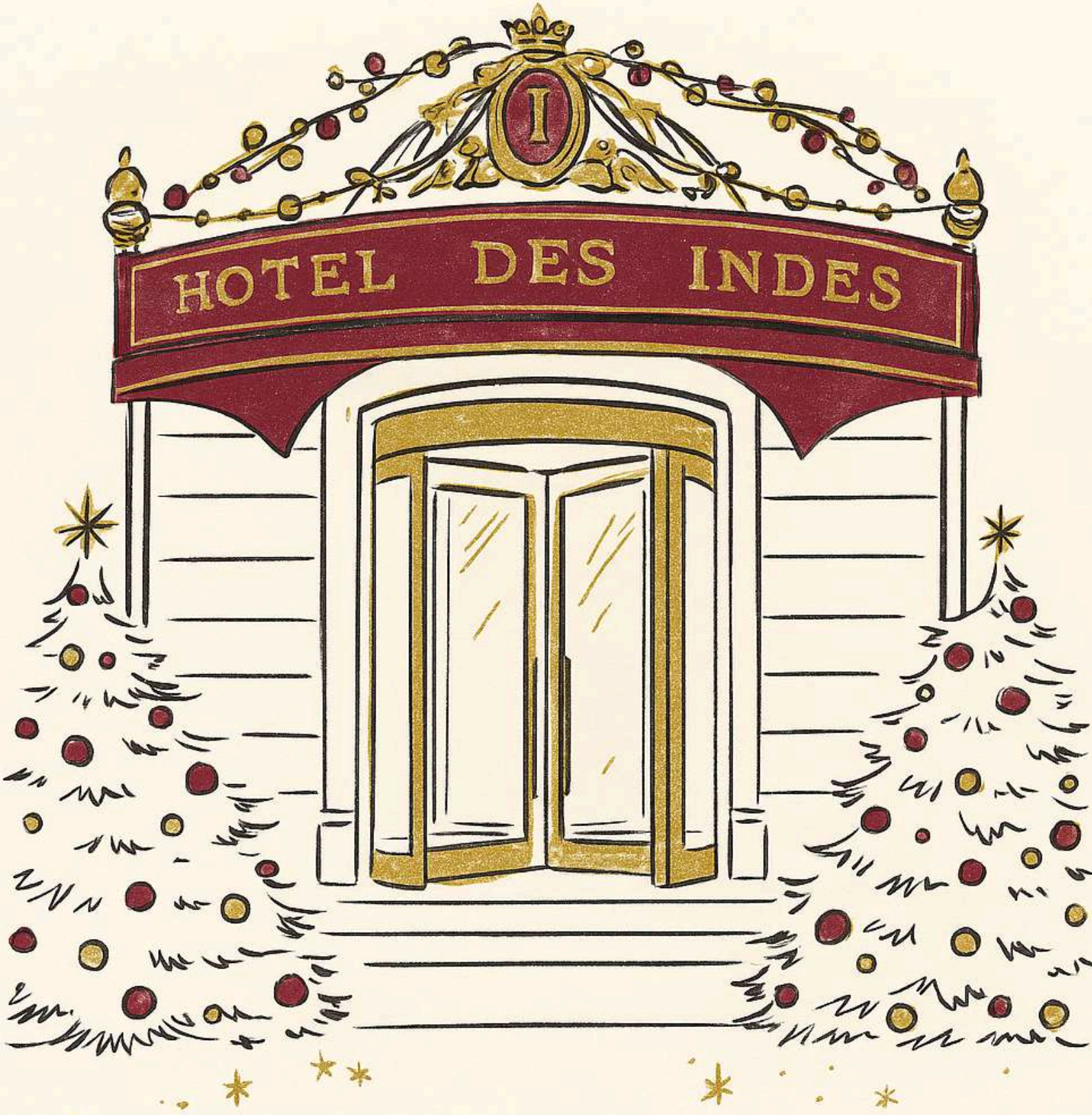
Royal Festive Season

Celebrate the holidays at:



New Year's Eve menu

Millefeuille venison roast beef
Duck liver pâté | Pine nut praline | Ice wine verjus

Turbot
Jerusalem artichoke
Caviar | Foamy veal jus

Beef tenderloin
Braised beef cheek | Celeriac | Carrot | Tasmanian mountain pepper

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Comté
Truffel | Madeira | Brioche

Chocolate operatart
Banyuls | Cherries

HOTEL DES INDES

31/12/2026
€155 per person

Vranken Cuvée Diamant Blanc de Blancs per glass
€24