



L'APOGÉE
COURCHEVEL

— NEW YEAR'S EVE DINNER —

31 DECEMBER 2025

The Scallop

Flame-grilled, Jerusalem artichoke, truffle,
vegetable consommé

The Foie Gras

“Mont-Blanc” style

Royal Langoustine

Lightly seared, butternut squash, chestnut and mandarin,
shellfish jus

Line-caught Sea Bass

With seaweed, celery, caviar and Champagne sauce

Pithiviers

Beef fillet, foie gras, truffled stuffing, fresh young shoots with
wild mushrooms

The Cheese

Saint-Marcellin espuma, truffle ice cream and poached pears

The Final Countdown

Raspberry and lychee, rosé Champagne sorbet