



**EDMOND DE ROTHSCHILD HERITAGE**  
WINES • HOSPITALITY • NATURE

# THE MAGIC OF THE FESTIVE SEASON

at the Domaine du Mont d'Arbois

[www.edr-heritage.com](http://www.edr-heritage.com)

Information and Reservations  
T.+33(O)4.50.21.25.03 – [reservation@edrh-montdarbois.com](mailto:reservation@edrh-montdarbois.com)

# PRIMA

MONT D'ARBOIS

## CHRISTMAS EVE

Sunday 24 December

Oysters poached in  
Barons de Rothschild champagne,  
with Ossetra caviar

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Duck foie gras with mulled  
wine from Savoie,  
gingerbread-style brioche

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Bresse chicken supreme, Le Touquet  
potato mousseline with black truffle

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Prima's "Bûche de Noël"

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Petits-fours

€ 190

per person  
excluding  
beverages\*

\*(Set menu or à la carte – 50% off for children 12 and under)



NEW YEAR'S EVE  
Sunday 31 December

Pressé of foie gras with Génépi  
and Galantine Savoyard apples

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Egg with black truffle and  
Lyon-style cardoons

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Steamed Brittany lobster  
with its claws in a salpicon broth  
and coraline sauce

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Sole stuffed with blue winter leeks,  
oxalis emulsion and Ossetra caviar

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Fillet of beef stuffed with mushrooms,  
Macaire potatoes and agaric sauce

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Beaufort cheese with Melanosporum  
truffle, raclette-style

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Caramel pear with Alba white truffle

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Petits-fours

€ 310

per person  
excluding  
beverages\*



# LA TAVERNE

MONT D'ARBOIS

## NEW YEAR'S EVE Sunday 31 December

Wild salmon ceviche seasoned  
with lemon caviar

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Poached free-range egg from  
Mr Morand's farm cooked with black truffle

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Large scallops roasted in the fireplace,  
white truffle sauce

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« Berthoud savoyard » Abundance, sliced  
air-dried beef (Grisons) with black truffle

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New Year's dessert

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Petits-fours

€ 215

per person  
excluding  
beverages\*

\*(Set menu or à la carte – 50% off for children 12 and under)