



Alfred Sommier
HÔTEL PARTICULIER

Christmas dinner

24th December 2025 from 7.30pm

120 euros*

Appetizer

Ruinart Blanc de Blancs

Amuse-Bouche

Blue lobster tartlet, orange condiment, pickled onions

Starter

Foie gras, toasted brioche, red onions marmalade

Main Course

Seared duck breast, truffled potato millefeuille, rich jus

Dessert

"Passion Velours" - passion fruit, dark chocolate, red berry coulis

Mignardises

Booking and prepayment on 01.88.22.10.00 or
restauration@alfredsommier.com

*Price per person including taxes



Alfred Sommier
HÔTEL PARTICULIER

New Year's Eve dinner

31st December 2025 from 8pm

160 euros *

Appetizer

Ruinart Blanc de Blancs

Amuse-Bouche

Blue lobster tartlet, lemon condiment, pickled samphire

Starter

Beef Tataki, shaved fennel, toasted sesame, citrus condiment

Main Course

Scallops, caviar, carrot cream, orange glazed carrots,
carrot emulsion

Cheese

Truffled Brillat-Savarin

Dessert

Dark chocolate ganache, cocoa crumble, praline, popcorn
emulsion, cocoa nibs

Mignardises

*Price per person including taxes

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