MENU

31 december 2025

150 € / Pers

Amuse Bouche

Celery tartare with truffle, crab meat

FIRST STARTER

Crispy langoustine, satay-infused
American sauce, fresh fine herbs

SECOND STARTER

Homemade foie gras, hibiscus jelly, multigrain
toast, mango & passion fruit condiments

MAIN COURSE

Veal medallion, slow-cooked, Albuféra sauce, winter
vegetable press

CHEESE

Cheese plate and seasoned salad

DESSERT

Homemade Yule log
Apple–Vanilla, Dulcey chocolate

Champagne glass included

BEEF&CLUB
steakhouse

Mandatory reservation – Smart casual dress code
Place Gerard Willaume 77600 Chanteloup en Brie
01.85.36.00.02 - contact@beef-club.fr - www.hotel-dali.fr