

# New Years Eve Menu

## Starters

Pumpkin with rosemary and honey, and its glazed chestnuts

Or

Fried foie gras from the Gers, its quince compote and brioche with French toast

Or

Gravelax salmon with peppers and aromatic herbs, accompanied by peppered lemon pearls

## Main Dishes

Duck breast stuffed with pine nuts, potato mousseline with truffle flavor and small frozen vegetables

Or

Crunchy monkfish tail, celery rabe mousseline, mini turnips and carrots, virgin vegetables

Or

Risotto with black truffle, porcini mushrooms in persillade, fresh herb salad

## Desserts

Queen of Sheba and her creamy passion

Or

Frozen nougat with pistachio red fruit coulis

Or

Bûchette, cocoa biscuit, crunchy hazelnut chocolate and 70% chocolate mousse

Or

Vanilla entremet, its pecan nut and gingerbread mousse

### Beverages included:

Mineral waters, coffee and tea

Food and wine pairing supplement €8.50 incl. tax/person

Cheese supplement €8.50 incl. tax /pers

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EUR 62

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**GROUP RESERVATION (From 10 people, a single menu for all guests)**

+33 (0)5,61 06,25,96 or +33 (0)5,61,06,25,96| [sales.nhtoulouseairport@nh-hotels.com](mailto:sales.nhtoulouseairport@nh-hotels.com)