LANA

NEW YEAR'S EVE MENU

31 DECEMBER 2026

AMUSE-BOUCHES

Lobster medallion

Clear lobster consommé jelly with truffle
Radish croquant

&

Duck foie gras, natural style

Granny Smith apple crisp

MENU

Langoustines topped with Oscietre caviar

Green asparagus with paprika, rocket
Clementine and ginger reduction

&

Spiced turbot and scallops

Celeriac velouté, black garlic butter
Short jus with braised peppercorns

&

Veal

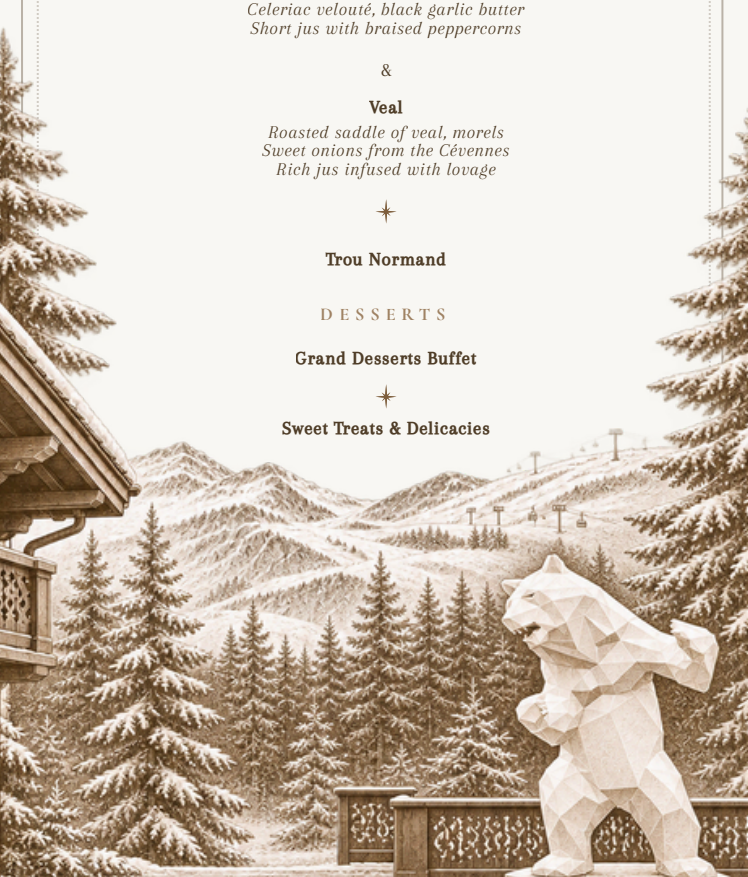
Roasted saddle of veal, morels
Sweet onions from the Cévennes
Rich jus infused with lovage

Trou Normand

DESSERTS

Grand Desserts Buffet

Sweet Treats & Delicacies



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ENTERTAINMENT:

From 8:00 PM: Pre-dinner Drinks at the Bar
Accompanied by live piano music.

(Note: The aperitif is not included in the meal. We kindly recommend booking a table at our bar if you wish to enjoy this aperitif.)

Dinner at La Table du Lana until 11:45 PM,
With live performances by :

Gypsy Family Band
Justyne Band
Shockin' Papas Band

Return to the bar for midnight:
Fireworks (Courchevel fireworks display),
visible from the lounge or terrace.

To finish, Dance the night away with **DJ Pure Purple** and a live **saxophonist**... until dawn!

PRICE FOR NON-HOTEL GUESTS

€700 PER PERSON, EXCLUDING DRINKS
€400 PER CHILD, EXCLUDING DRINKS

