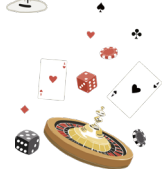




ÉVIAN RESORT



A coeur joie!

2024 FESTIVITIES - THE OFF-PISTE RESORT



ÉVIAN RESORT

A coeur joie!

2024 FESTIVITIES - THE OFF-PISTE RESORT



04

end-of-year festivities, contents

05

PAGE 07	Celebrate with great joy!
PAGE 08	Gourmet experiences
PAGE 12	The children's realm
PAGE 16	A range of off-piste activities
PAGE 20	Wellness experiences
PAGE 27	– Festive menus
PAGE 29	– Menus at the Hôtel Royal
PAGE 41	– Menus at the Hôtel Ermitage
PAGE 49	– Menus at the Casino
PAGE 59	– Menus at the Kid's Resort
PAGE 64	Conditions, information and booking



ÉVIAN RESORT



THE OFF-PISTE RESORT

celebrate with great joy!

Dear Guests, Dear Friends,

Once again this year, the festive season will be synonymous with joyfulness and conviviality. Our teams are devoted to delivering you some truly memorable experiences: gourmet treats and festive menus, a host of activities for some fresh air in the surrounding mountains, outstanding pampering and rituals, and of course, all the magic of Christmas, where every moment sparks a twinkle of happiness in the little ones' eyes.

Welcome to the Évian Resort, where children and grown-ups alike can celebrate the festive season with great joy!

François Dussart
General Manager

gourmet experiences

08 With a wide selection of festive fine-dining menus, wood-fired raclette and teatime treats, discover the unique experiences concocted by our chefs. Come with friends or family and make marvellous memories.





LA TABLE HORS-PISTES

La Table Hors-Pistes invites you into its original lodge for a private dinner. This enchanting pop-up venue at the Hôtel Royal will be serving delicate dishes for guests to share in a warm, friendly atmosphere.

CLEMENT'S SWEET TREATS

Every day in the Grand Salon of the Hôtel Royal, you can come along and enjoy a delicious teatime selection concocted by Clément Pouillote, our Head Pastry Chef. An assortment of the best sweet treats and childhood memories from this master of desserts and eternal food lover. Think chocolate bombs, French toast and homemade brioche.



THE "LITTLE GOURMETS" WORKSHOP

Budding young pastry chefs can express their creativity at a cookie-baking workshop specially put together by our teams. Workshop and tasting – Aged 7 and over – Booking required (limited number of places).



OUR CHRISTMAS COCKTAILS

In the inviting atmosphere of the Hôtel Royal bar, sample some original creations by bar manager Davide Trupia. The Winter Star, served with or without alcohol, is set to be THE cocktail of the festive season!



THE "POMME DE SAVOIE" YULE LOG

Every year, the Hôtel Royal's Yule log is a surprise. Created by our Head Pastry Chef, this year's version once again promises to be very indulgent with a Christmas spice sponge, caramelised apple compote and a frosted apple vanilla bavaroise with hazelnut praline crunch.

THE SIGNATURE GALETTE DES ROIS

Start the year in style with our magnificent galette des rois. An exquisite taste experience with a hidden treasure evoking the joy of precious family moments. As each slice is cut, the children's eyes sparkle with glee.



CHEZ AUGUSTE PRIVATE TABLE

Chez Auguste, you're welcomed by the La Verniaz family for a private meal that's all about simplicity and sharing. Seated in front of the old-style fireplace, the team will prepare the raclette wheel or tend to a prime rib cooking over an open fire, depending on the menu you have chosen.

the children's realm

Let your youngsters play, be filled with wonder, indulge in sweet treats and enjoy an array of other surprises... the magic of Christmas is in full swing at the Évian Resort.





"HAPPY KIDS"

Discover our new games bar for a fun time with the family and the toy bar for little ones, right in the heart of the Hôtel Royal. A very special place where little explorers can come and play, create and dream to their heart's content.

A MULTITUDE OF EXPERIENCES AT THE KID'S RESORT:

LUDIBOIS FOR ALL THE FAMILY

Come and enjoy a special family day and play a range of wooden games: Carrom (or Indian billiards), palet game, Dutch billiards and various games of skill. A delicious teatime treat served with hot chocolate will round off a day to remember. Open to all.

CHRISTMAS GINGERBREAD HOUSE - RECIPE FOR YOUNG CHEFS

This creative workshop is perfect for the festive season, letting our little guests have fun as they assemble the doors, shutters and balconies to create the house of their dreams. Afterwards, the children can take their creations home to enjoy with the whole family. Aged 6 and over - Registration required, an additional fee applies.

CHRISTMAS BAUBLE WORKSHOP

Guests of every age can create their own personalised baubles to hang on the tree or keep as souvenirs.



Meet Father Christmas

After the children's dinner on Christmas Eve and before setting off on his big journey, Father Christmas will put in a special appearance for our young guests.

LASER GAME

7.30 p.m. to 10.30 p.m. at the Kid's Resort - Aged 7 and over. Registration required, an additional fee applies.

BOWLING EVENING

7 p.m. to 10.30 p.m. - Aged 7 and over. Registration required, an additional fee applies.

POOL PARTY

An exciting evening by the pool at the Kid's Resort, with colourful lights, music and cold drinks. 7 p.m. to 10 p.m.

SCHUSS AWAY

From *piou piou* to gold star level, our Kid's Resort activity leaders will accompany your children to the resort of Bernex (a 20-minute bus journey) for an afternoon's skiing, supervised by E.S.F. (French ski school) instructors. Courses lasting from 1 to 5 afternoons, with medal ceremonies on Fridays. For children aged 4 and over. Registration required, an additional fee applies.



New Year's Eve party

A New Year's Eve party with a difference for children, an event they won't want to miss! With suits and bow ties for the boys and princess dresses for the girls, they can celebrate New Year's Eve in style at this chic party. Aged 4 and over.



FULL PROGRAMME AND BOOKINGS VIA THE KID'S RESORT

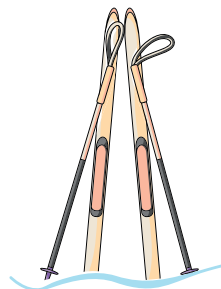
an assortment of off-piste activities

Whether you're into sport, meditation or contemplation,
let our Sport & Culture team be your guide.
The Évian Resort and its surroundings form
a fabulous playground!



TOBOGGANING PARK

If you love thrills and spills, the Tobogganing Park is for you! A mix of tobogganing, sledging and bobsleighing. For children aged 5 and over.

**DOG SLEDDING**

Our mountain guides will take you for an introductory ride or excursion along a dedicated trail through the magnificent landscapes of the Abondance Valley, a UNESCO World Heritage Site. A great activity for visitors of all ages.

ALTA LUMINA

Embark on a poetic and enchanting night-time journey as you navigate this new, immersive trail through the woods. An experience amidst the snow-covered mountains, for all the family.

DINNER IN AN IGLOO

A delicious fondue to share under the white dome of a real igloo built from snow and ice. A unique experience not to be missed!

ICE DIVING AT LAKE MONTRIOND

You'll move safely along the guide line in the waters of a frozen lake. A strange but bewitching world.

FONDUE EVENING WITH SNOW-SHOEING

Dinner in a mountain restaurant followed by a night-time snowshoe descent lit by headlamps, accompanied by one of our Sport & Culture guides. A joyful, friendly experience.

**YOG'APNÉE**

This is a brand-new practice combining techniques for controlling your breathing and developing self-awareness. There are no records or stopwatches involved. Instead you'll become much more aware of your mental and physical capacities. Three-hour sessions led by 2 professionals from both disciplines.

E-MTB ON THE SNOW

On your own or accompanied by our professional activity leaders, explore the region's finest trails on an electric mountain bike.

BIATHLON

Just 40 minutes from your hotel, you'll find a site dedicated to this discipline combining Nordic skiing and rifle shooting.

FULL PROGRAMME & BOOKINGS VIA OUR SPORT & CULTURE DEPARTMENT - ACTIVITIES INCUR A FEE



wellness experiences

Unplug from the hustle and bustle of everyday life and the outside world and enjoy some pampering.



AT THE HÔTEL ROYAL'S EVIAN SPA®

THE "MINERAL" TREATMENT

Talc body massage. This experience begins with a foot bath and pumice stone scrub. Then, through a series of Western techniques, kneading and muscle stretching, balance is restored to the body and joint pain relieved.

Duration 1 hour 40 minutes

BONPOINT® "DREAMY" TREATMENT

An opportunity for parents and children to share a face and body care experience.

Duration 50 minutes - Duo treatment room -

Bonpoint® products.



AT THE HÔTEL ERMITAGE'S SPA QUATRE TERRES

THE QUATRE TERRES SIGNATURE TREATMENT

A subtle yet surprising course of treatment that is both comforting and energising, a delightful experience that brings renewed vitality. Alternating colours, scents, massages and energetic touches all over the face and body, to ensure deep relaxation and lasting renewal.

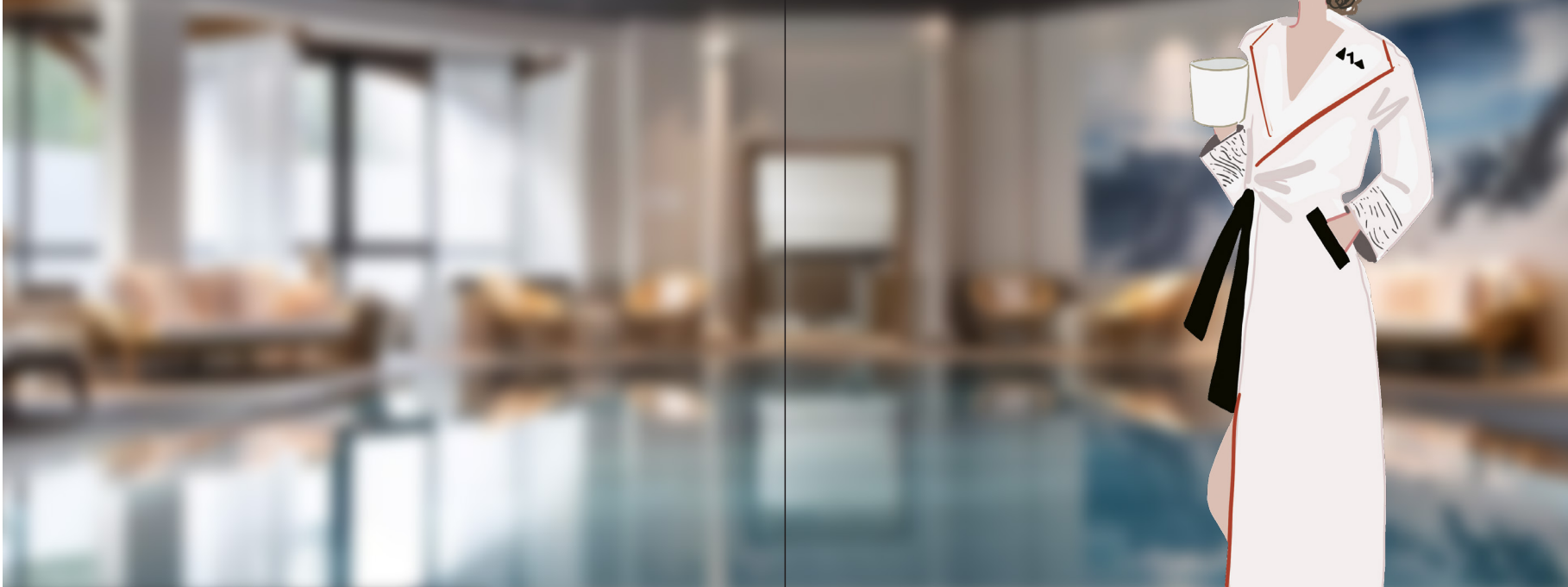
Duration 1 hour 30 minutes - In partnership with Altearah®.

THE SUBLIME TOOFRUIT® DUO

Some relaxing time out for parents and children, with a massage and facial treatment.

Duo treatment room

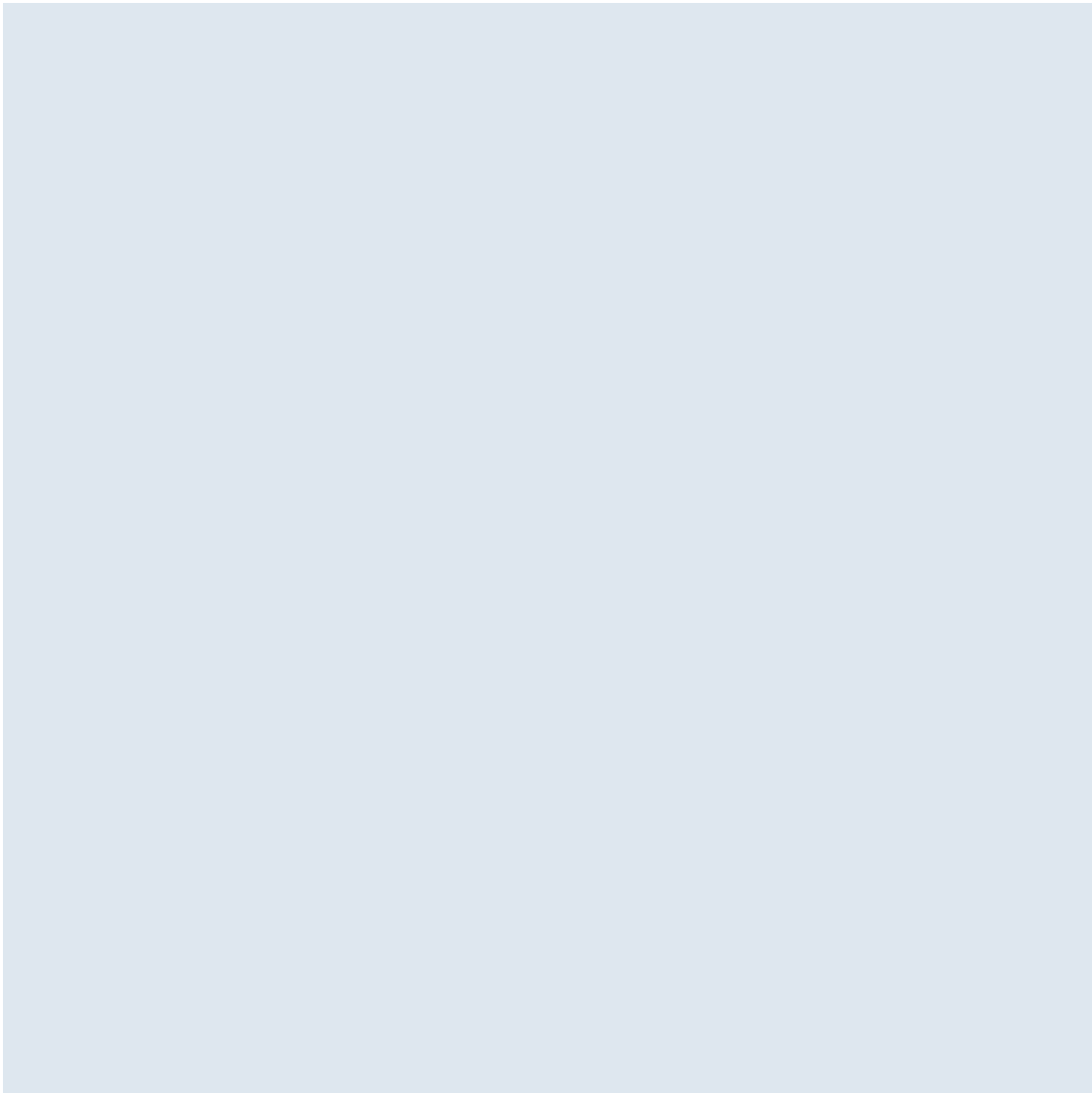
FULL LIST OF TREATMENTS AVAILABLE FROM OUR SPAS
AT THE HÔTEL ROYAL AND HÔTEL ERMITAGE
OR AT WWW.EVIANRESORT.COM





festive menus

Hôtel Royal
Hôtel Ermitage
Kid's Resort
Casino



festive
menus at the
hôtel royal

HÔTEL  ROYAL
ÉVIAN RESORT

HÔTEL ROYAL

christmas eve menu

LES FRESQUES

TUESDAY 24TH DECEMBER 2024, FROM 7.30 P.M.

240€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE

▪
Appetiser

▪
Blue lobster

cauliflower and rosemary crémeux, superior Ossetra caviar by Prunier

▪
Turbot

mandarin orange, parsnip, buckwheat tuile biscuit and bergamot lemon sabayon

▪
Bresse poularde

supreme and thigh, Albufera sauce

▪
Tomme Crayeuse cheese

black truffle, Jerusalem artichoke sorbet

▪
Pre-dessert

▪
Ogo chocolate

lime and hazelnuts

▪
Petits fours



HÔTEL ROYAL

christmas eve buffet

LA VÉRANDA

TUESDAY 24TH DECEMBER 2024, FROM 7.30 P.M.

140€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE

CHILDREN: UP TO 3 YEARS: FREE OF CHARGE - 4 TO 5 YEARS: 25€ - 6 TO 14 YEARS: 70€

▪
Centre-cut smoked trout, blinis, light lemon cream

Our selection of oysters

salted butter and rye bread

Langoustines, prawns, crab claws and whelks

Blue lobster, mango and citrus marinade

Foie gras with black truffle and Maury wine

Iberian ham, shoulder and cecina, bread roll rubbed with sweet garlic and dried tomato

Red kuri squash velouté, grated Comté cheese

▪
Whole roasted monkfish

Champagne and lemongrass sauce

Acquerello rice and diced root vegetables

Bresse chicken – fricasséed, Savagnin wine and mushrooms

Casseroled vegetables

Gratin dauphinois

▪
Matured cheeses from Noyer farm

▪
Pear panna cotta verrine

St Honoré choux bun

Exotic fruit shortbread

Chocolate and buckwheat shortbread

2024 Yule log

Chestnut and rum roulade

Exotic fruit yule log

Seasonal fruit selection

HÔTEL ROYAL

christmas day buffet

LA VÉRANDA

WEDNESDAY 25TH DECEMBER 2024, 12.30 P.M. TO 3 P.M.

110€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE
CHILDREN: UP TO 3 YEARS: FREE OF CHARGE - 4 TO 5 YEARS: 25€ - 6 TO 14 YEARS: 55€

Seafood corner:

large prawns, brown shrimps and whelks, oysters and crab claws

Smoked salmon, blinis and yuzu taramasalata

Salad of chicory, walnuts, grapes and diced Abondance cheese

Serrano ham, confit tomatoes and olive tapenade

Our foie gras marinated with Chignin, vendanges tardives wine and fig chutney

Organic eggs from farms in Marin, Comté cheese emulsion and roasted hazelnuts

Red kuri squash velouté flavoured with juniper

Scallops, lobster coulis

Young spinach shoots with brown butter

Local button mushrooms

Spit-roasted Bresse capon, parsnip purée, quince

Fricassée of chestnuts and shavings of dried meat

Savoyard cheeses

Chocolate tartlet / Vanilla choux bun / 2024 Yule log

Chestnut and rum roulade / Exotic fruit yule log

Pear and almond shortbread / Floating island / Seasonal fruit selection

HÔTEL ROYAL

new year's eve buffet

LA VÉRANDA

TUESDAY 31ST DECEMBER 2024, FROM 7.30 P.M.

190€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE
CHILDREN: UP TO 3 YEARS: FREE OF CHARGE - 4 TO 5 YEARS: 45€ - 6 TO 14 YEARS: 95€

Our selection of farmed oysters, cupped and flat, lemon and yuzu butter

Seafood corner: langoustines, crab claws, whelks and organic prawns

Duck foie gras with black truffle

Salmon with dill, Skyr, herbs and lemon zest

Blue lobster cube, puréed broccoli, walnuts from Grenoble

Saint-James Baeri caviar by Prunier, blinis, crackers and Bresse sour cream

Bellota ham, chorizo and Serrano

Squash velouté, croutons and Abondance cheese

Thin strips of John Dory and scallops

Chambéry vermouth sauce

Trofie pasta, confit lemon and parmesan Reggiano

Haunch of roasted venison

blackcurrant jus, Charlotte potato purée with black truffle,

fricassée of chestnuts and sweet chestnuts

Truffled Tomme

Chocolate and hazelnut tartlet / Lemon & yuzu choux bun

Exotic fruit floating island / New Year's logs / Ice creams and sorbets

Coffee and cardamom choux bun / Exotic fruit, simply sliced



HÔTEL ROYAL

new year's eve menu

LES FRESQUES

TUESDAY 31ST DECEMBER 2025, FROM 7.30 P.M.

390€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE

▪
Appetiser

▪
Scallops
marinated in shiso, sweet potato flavoured with yuzu juice

▪
Prunier superior Ossetra caviar
whipped cream and blinis

▪
Black truffle
medley of celery and celeriac, bread crust and petals of Lomo Bellota

▪
Sole
textures of cabbage, brown shrimps, citrus caviar and "Altitude Gin"

▪
Fillet of venison
"Grand veneur" sauce, quince condiment, truffled Charlotte potatoes
and Savoie pear in spiced wine

▪
Local truffled Tomme

▪
Pre-dessert

▪
Truffle and Tahitian vanilla pod

▪
New Year petits fours



HÔTEL ROYAL

new year's eve menu

SALON MONT BLANC

TUESDAY 31ST DECEMBER 2024, FROM 8 P.M.

190€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE
CHILDREN: UP TO 3 YEARS: FREE OF CHARGE - 4 TO 5 YEARS: 45€ - 6 TO 14 YEARS: 95€

ENTERTAINMENT: LES SOUL BROTHERS BAND - SOUL & DISCO

▪
Appetiser

▪
Smoked salmon
tartar, shiso and lemongrass emulsion

▪
Organic egg from local farms in Marin
cauliflower crèmeux and Baeri classic caviar

▪
Scallops
cooked to golden in seaweed salted butter, celery and celeriac and Savoie apples

▪
Bresse poularde
foie gras, supreme sauce, squash mousseline

▪
Local Tomme with black truffle
and baby salad leaves

▪
Mont Blanc
with clementine

▪
Petits fours

HÔTEL ROYAL

new year's day buffet

LA VÉRANDA

WEDNESDAY 1ST JANUARY 2024, 12.30 P.M. TO 3 P.M.

120€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE

CHILDREN: UP TO 3 YEARS: FREE OF CHARGE - 4 TO 5 YEARS: 25€ - 6 TO 14 YEARS: 60€

■
Half lobster, coral mayonnaise

Organic prawns, whelks and crispy rye cracker with taramasalata and sea urchin

Cupped oysters, salted butter and lemon

Eggs from farms in Marin, cooked to perfection

Light mushroom espuma

Dried meat from the Alps

Cloth-cooked and smoked ham

Duck foie gras marinated with spices

Escalope of foie gras, figs and sherry vinegar

Smoked salmon, blinis and lime zest

Charlotte potatoes, virgin olive oil and grated truffle

Red kuri squash velouté

■
Scallops roasted in their shells flavoured with citrus fruit, soft chicory with orange

American-style Bresse chicken fricassée

light polenta with buckwheat

Fillet of beef, Périgourdine sauce

Casseroled winter vegetables

■
Matured cheeses from Noyer farm

■
Vanilla millefeuille / Chocolate royal / Mont Blanc tart / Citrus fruit tart

Pear and almond tart / Galette des Rois (Cake of Kings) / Fresh seasonal fruit salad







festive
menus at the
hôtel ermitage

HÔTEL  ERMITAGE
ÉVIAN RESORT

christmas eve menu

LA TABLE

TUESDAY 24TH DECEMBER 2024, FROM 7.30 P.M.

135€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE
CHILDREN: UP TO 3 YEARS: FREE OF CHARGE - 4 TO 5 YEARS: 25€ - 6 TO 14 YEARS: 67€

▪
Appetiser

▪
Lightly-cooked Gascony langoustine with bergamot
Cardoon and cauliflower twist

▪
Sturgeon quenelle, lobster bisque with lemon leaves and caviar

▪
Ballotine of quail stuffed with chestnuts and apricots, risotto-style celeriac,
black truffle jus

▪
Balls of Sérac and farm-made Tomme with herbs

▪
Chocolate, kumquat and mascarpone

▪
Petits fours



christmas day buffet

LA TABLE

WEDNESDAY 25TH DECEMBER 2024, FROM 12.30 P.M.

100€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE
CHILDREN: UP TO 3 YEARS: FREE OF CHARGE - 4 TO 5 YEARS: 25€ - 6 TO 14 YEARS: 50€

▪
An avalanche of whelks, cupped and flat oysters, shrimps and large prawns

Scallop carpaccio, oil infused with exotic fruit berries and peppercorns
Home-made cloth-cooked marbled foie gras with black truffle and smoked pepper
Christmas chutney

Hand-sliced smoked salmon and blinis

English-style roast beef, hollandaise sauce

Mixed endives with seafood

Home-made terrine with dried fruit

Mushroom pâté en croûte

A selection of local cured meats

Parsnip and Jerusalem artichoke velouté, smoked ham crisps

Red kuri squash and chanterelle mushroom risotto

Christmas turkey roasted in butter, garden herbs

Yuzu-marinated cod, cooked whole

Heirloom vegetables roasted with thyme

Mitraille potatoes with rosemary

Platters from the cheese cellar

▪
Chestnut roulade / Coconut and exotic fruit yule log / Vanilla and citrus fruit yule log

Royal yule log / Fresh fruit / Royal chocolate tart

new year's eve menu

LA TABLE

TUESDAY 31ST DECEMBER 2024, FROM 7.30 P.M.

180€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE
CHILDREN: UP TO 3 YEARS: FREE OF CHARGE - 4 TO 5 YEARS: 45€ - 6 TO 14 YEARS: 90€

MUSICAL ENTERTAINMENT FROM A DJ

▪
Appetiser

▪
Tartar of king crab, apple medley,
avocado mayonnaise with Espelette pepper

▪
Medallions of Brittany lobster with tangy butter,
Textures of smoked red kuri squash with thyme from the winter garden

▪
Venison fillet, smooth bitter chocolate sauce,
einkorn risotto with lingonberries

▪
Opéra-style truffled Tomme cheese

▪
Chocolate, pear and crunchy hazelnuts

▪
Petits fours



new year's day brunch

LA TABLE

WEDNESDAY 1ST JANUARY 2025, FROM 12.30 P.M

110€ PER PERSON, DRINKS NOT INCLUDED, INCLUDES TAXES AND SERVICE CHARGE
CHILDREN: UP TO 3 YEARS: FREE OF CHARGE - 4 TO 5 YEARS: 25€ - 6 TO 14 YEARS: 55€

▪
Flat and cupped oysters, shellfish and pearls of shallot vinegar
Lightly-cooked large prawns, citrus mayonnaise and Espelette pepper
Half a lobster, sauce vierge or roe sauce

Shredded lobster, salad of chicory and radicchio,
Skyr sauce with a touch of kaffir lime
Smoked trout and roe, blinis

Devilled local organic eggs with pearls of smoked herring

▪
Home-made cloth-cooked foie gras with black truffle and smoked pepper

Guinea fowl and mushroom pâté en croûte

Home-made country terrine

A selection of local cured meats

Dubarry cauliflower soup with chestnut pieces

▪
Bresse capon stuffed with cep and horn of plenty mushrooms,
full-flavoured jus with churned butter

Ham on the bone, marinated and glazed with honey and spices

Veal tenderloin cooked at a low temperature, Périgourdine sauce

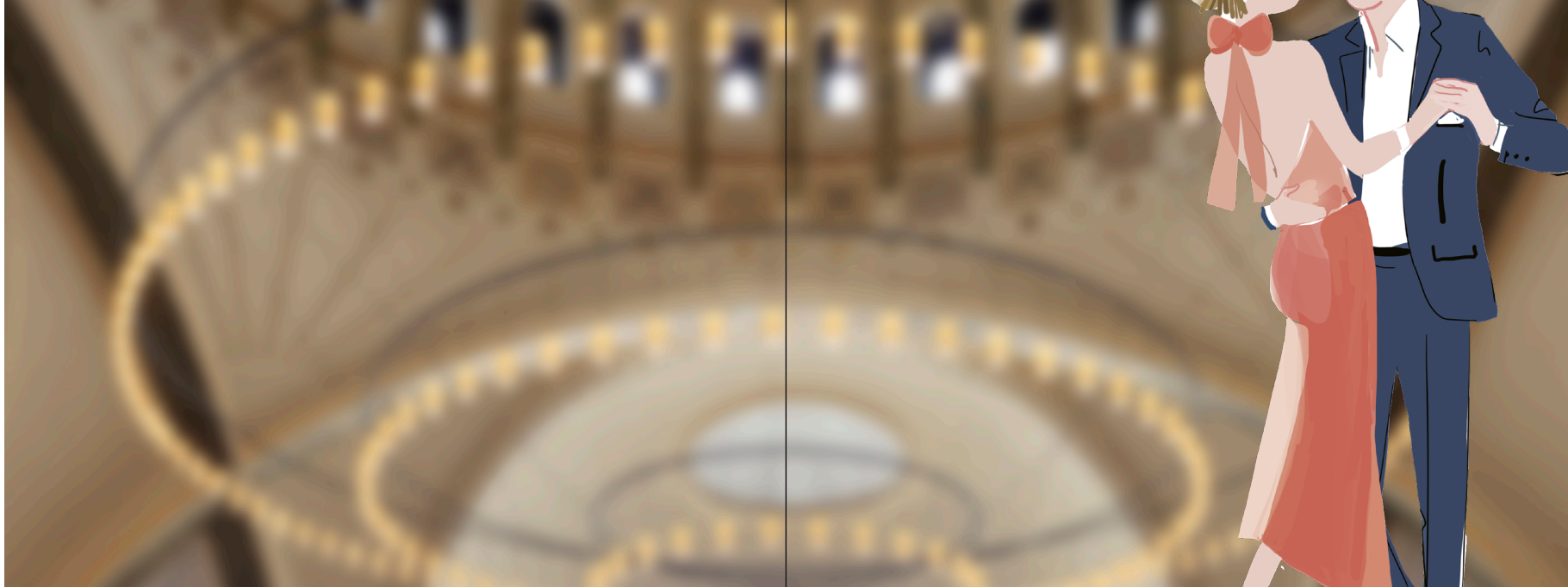
Roasted heirloom vegetables

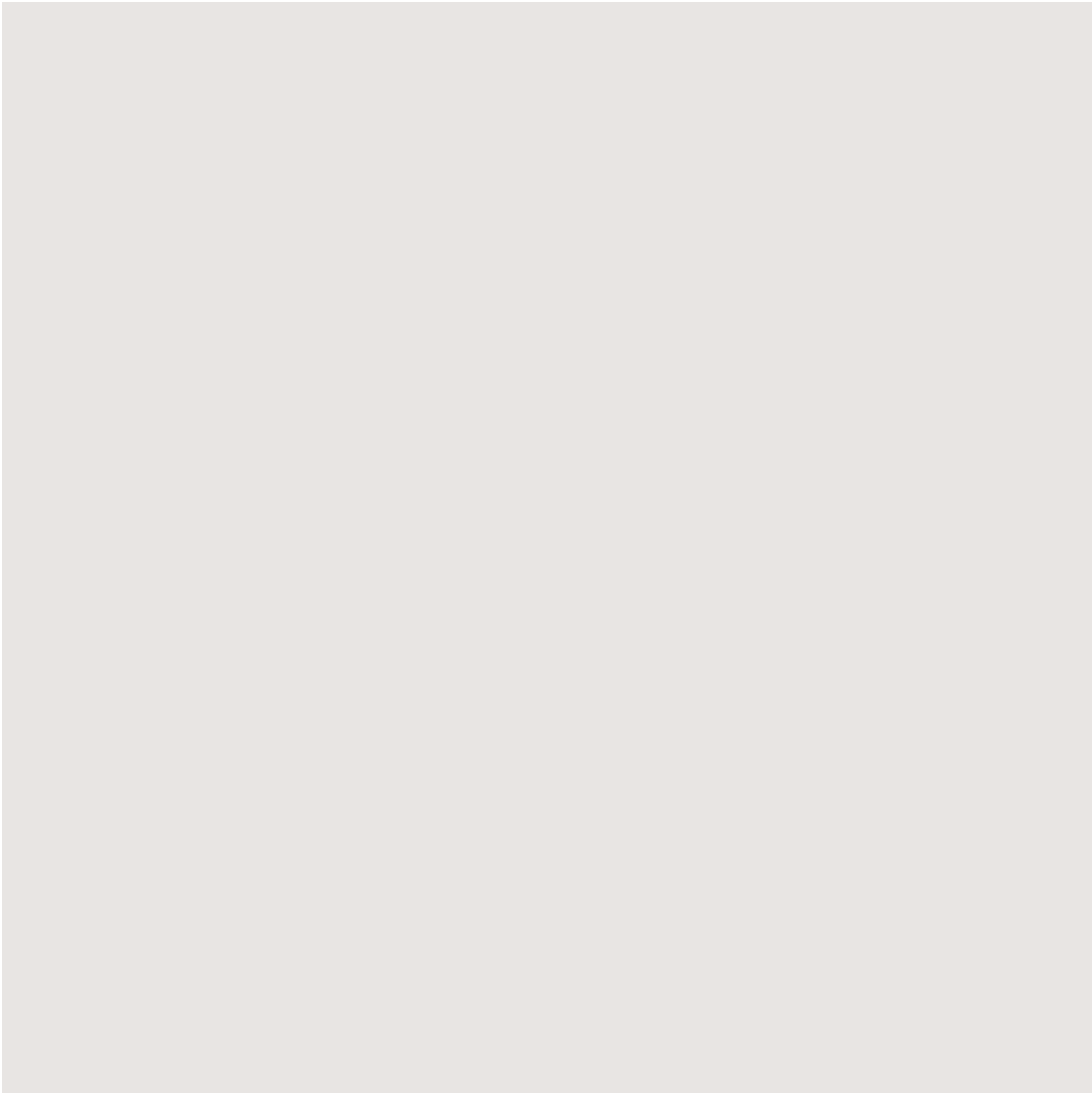
Gratin dauphinois

Fricasséed mushrooms

Selection of local matured cheeses

▪
Galette des rois (Cake of Kings) / Seasonal fruit tart / Exotic fruit pavlova
Pear and chestnut Mont Blanc / Citrus fruit and vanilla cake / Paris Brest / Floating Island





festive
menus
evian casino



ÉVIAN RESORT
CASINO

CASINO

new year's eve menu

UMBERTO

TUESDAY 31ST DECEMBER 2024, FROM 8 P.M.

145€ PER PERSON, INCLUDES TAXES AND SERVICE CHARGE

INCLUDES THE FOLLOWING DRINKS: 1 GLASS OF CHAMPAGNE WITH DESSERT,
STILL AND SPARKLING MINERAL WATER, COFFEE

ENTERTAINMENT: MENOLAUSONG - FRENCH & INTERNATIONAL POPULAR MUSIC

■
Parmesan flan, red kuri squash mousseline
and Parma ham crisps

■
Crab and prawn arancini, shellfish emulsion,
cauliflower snow and Pecorino

■
Fregola sarda risotto, rocket pesto, confit lemon
and tagliata of tuna marinated in spices

■
Pressed veal and truffle terrine, reduced cooking juices,
soft potato purée with Taleggio cheese and confit artichokes with pistachio

■
New Year's Eve symphony
"Lemon, bergamot, Nocciolata"



CASINO

new year's eve menu

LE BACCARA

TUESDAY 31ST DECEMBER 2024, FROM 8.30 P.M.

215€ PER PERSON, INCLUDES TAXES AND SERVICE CHARGE.

INCLUDES THE FOLLOWING DRINKS: 1 GLASS OF CHAMPAGNE WITH DESSERT,
STILL AND SPARKLING MINERAL WATER, COFFEE

ENTERTAINMENT: ANGIE, LA DIVINE VIOLONISTE

■
Tartar of red Mediterranean prawns
and hibiscus flower in a chilled broth

■
Potato foam, festive caviar,
fine breadcrumb coating with smoked salt

■
Scallops in their shells, grated bottarga and feta

■
Fillet of John Dory cooked on the plancha grill, sorrel foam

■
"Green Chartreuse tonic"

■
Fillet of beef "Rossini style", truffled butter
and white bean and chestnut mousseline

■
Lemony crèmeux and lime sorbet with gianduja chocolate,
milk crèmeux and hazelnut ice cream



Access restricted to over 18s. Proof of identity will be asked for on entering the Casino

**GAMBLING CAN BE DANGEROUS:
LOSS OF MONEY, FAMILY CONFLICTS, ADDICTION.
FIND OUR ADVICE ON JOUEURS-INFO-SERVICE.FR (09-74-75-13-13 - CALL WITHOUT SURCHARGE)**



CASINO

new year's eve menu

TERRASSE DU BARON

SATURDAY 31ST DECEMBER 2024, FROM 8 P.M.

165€ PER PERSON, INCLUDES TAXES AND SERVICE CHARGE.

INCLUDES THE FOLLOWING DRINKS: 1 GLASS OF CHAMPAGNE WITH DESSERT,
STILL AND SPARKLING MINERAL WATER, COFFEE

ENTERTAINMENT: ANGIE, LA DIVINE VIOLONISTE

■
Lobster and avocado marinated in spices
develled egg with rouille foam

■
Ballotine of duck foie gras, with cranberry,
red berry and red onion pickle condiments, saffron and caraway brioche

■
Spelt with crayfish, salted chantilly, watercress oil
and granola with dried fruit and seeds

■
"Gin & tonic granita"

■
Finesse of truffled quail, juices reduced with brown butter,
gourmet potatoes and stewed winter vegetables

■
Pistachio and raspberry opera cake,
crispy tuile and lace biscuit

CASINO

new year's eve menu

LE SALON

TUESDAY 31ST DECEMBER 2024, FROM 8.30 P.M.

189€ PER PERSON, INCLUDES TAXES AND SERVICE CHARGE. INCLUDES THE FOLLOWING

DRINKS: ½ BOTTLE OF WINE PER PERSON, 1 GLASS OF CHAMPAGNE WITH DESSERT,
STILL AND SPARKLING MINERAL WATER, COFFEE

ENTERTAINMENT: CABARET SHOW, FEATHERS AND GLITTER - DANCING TO END THE EVENING

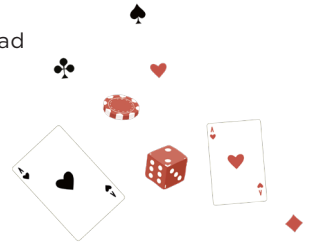
■
Duck foie gras bavaroise,
brunoise of heirloom vegetables with truffle and hazelnut tuile

■
Duo of salmon, marinated in miso and smoked with trapper spices,
kaffir lime cream, mini blinis and frozen vodka

■
Scallops in a red wine sauce,
celeriac mousseline with chestnut slivers

■
Duckling fillet in a cashew nut crust,
pressed potatoes with cep mushrooms and Bimi® broccoli with salted butter

■
Lemon and yuzu finger, vanilla shortbread
with an olive and clementine dressing



C A S I N O

new year's eve menu

PUB AU BUREAU

TUESDAY 31ST DECEMBER 2024

1ST SITTING AT 7 P.M.

2ND SITTING AT 9 P.M.

1ST SITTING: 49€ PER PERSON, 2ND SITTING: 59€ PER PERSON, SERVICE AND TAXES INCLUDED

INCLUDES THE FOLLOWING DRINKS: 1 GLASS OF CHAMPAGNE WITH DESSERT,

STILL AND SPARKLING MINERAL WATER, COFFEE

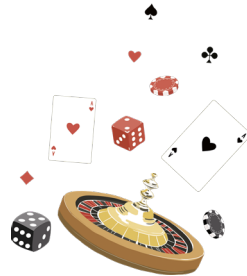
ENTERTAINMENT: DJ REM'S

■
Selection of finger food and tapas

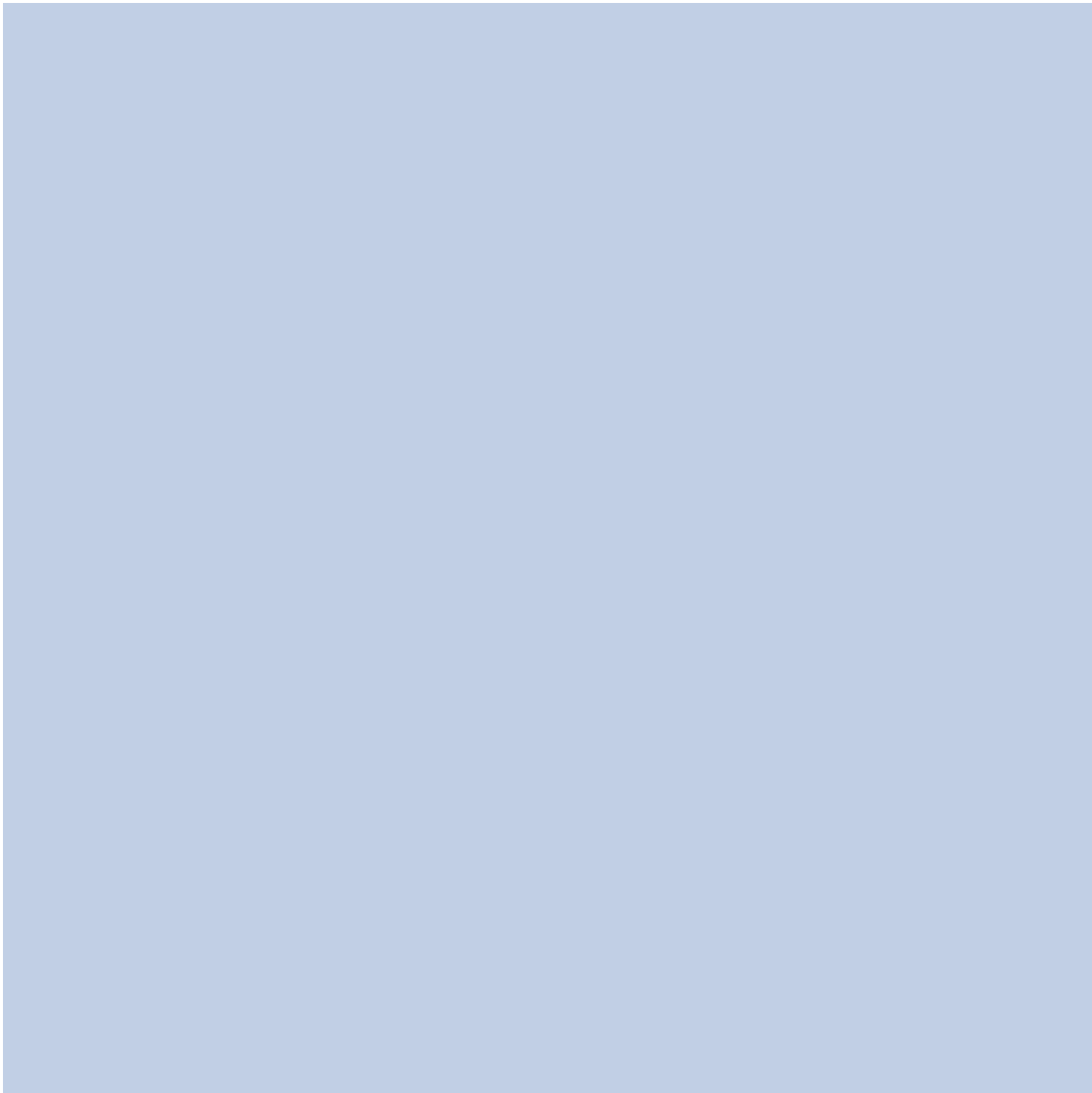
■
"New Year's Eve burger"

Black burger bun, beef burger, truffled cheese,
honey-confit shallot, little gem lettuce, foie gras sauce,
grenaille potatoes with fleur de sel and rosemary
and pan-fried forest mushrooms

■
Mont-Blanc verrine with blueberries, clementines
and crispy mini meringues







festive
 menus at
 the kid's resort

Kid's RESORT

KID'S RESORT

christmas eve menu

SALON LE PRÉ AUX ÉTOILES AT THE HÔTEL ERMITAGE

TUESDAY 24TH DECEMBER 2024, 7.30 P.M. TO 10 P.M.

20€ PER CHILD, INCLUDES A SPARKLING DRINK.

TAXES AND SERVICE CHARGE INCLUDED / FROM 4 YEARS OF AGE

▪
Smoked salmon open sandwich, sour cream
Cauliflower velouté with chestnut pieces
Winter salad and home-made terrine

▪
Chicken blanquette with vegetables
Fillet of Savoie trout, dill sauce
Mashed potato
Root vegetables

▪
Cheeses

▪
Yule log
Sweet treats



KID'S RESORT

new year's eve menu

SALON LE PRÉ AUX ÉTOILES AT THE HÔTEL ERMITAGE

TUESDAY 31ST DECEMBER 2024, 7.30 P.M. TO 12.15 A.M.

90€ PER CHILD, INCLUDES A SPARKLING DRINK. TAXES AND SERVICE CHARGE INCLUDED

FROM 4 YEARS OF AGE

ENTERTAINMENT: FÊTE AND PARTY

▪
Foie gras terrine
Smoked trout with blinis

▪
Fillet of cod, lemon sauce
Beef fillet cooked at a low temperature
Sweet potato mousseline
Root vegetables

▪
Selection of cheeses

▪
Yule log
Chocolate fountain
Fruit and marshmallow lollipop







ÉVIAN RESORT

THE OFF-PISTE RESORT

FESTIVE SEASON LUNCHES AND DINNERS
BOOKING & CANCELLATION TERMS

HOTEL ROYAL AND HOTEL ERMITAGE*: full prepayment. If a cancellation is made less than 3 days prior to the date of your festive menu booking, the deposit paid will be kept by the Evian Resort or charged to the credit card provided to guarantee the reservation.

CASINO: reservation required. Full prepayment. Reservations for 31st December cannot be cancelled, modified or refunded.

** non-residents*

ENQUIRIES & BOOKINGS

ÉVIAN RESORT + 33 (0)4 50 26 85 00

WWW.EVIANRESORT.COM

DESIGN: JCPEREZ.CH ILLUSTRATIONS: CLÉO WEHRLIN

PHOTO CREDITS: STUDIO GAUDIN RAMET, GRÉGOIRE GARDETTE, JÉRÔME MONDIÈRE, CHRISTOPHE BIELSA, AITOR ORTIZ



WWW.EVIANRESORT.COM

ÉVIAN - LAC LÉMAN - FRANCE



ÉVIAN RESORT

HÔTEL ROYAL

HÔTEL ERMITAGE

HÔTEL LA VERNIAZ

LE KID'S RESORT

SPORT & CULTURE

ÉVIAN GOLF CLUB

ÉVIAN RESORT GOLF CLUB ACADEMY

LE CASINO

LES THERMES ÉVIAN

LA GRANGE AU LAC

LE MANOIR

