



New Year's eve packages at les Terrasses d'Eze****

Enjoy the mild winter weather of the French Riviera to celebrate this new year to come, in a unique venue with panoramic seaview over the Mediterranean sea !

2 packages are available for this occasion:

Gourmet New Year's Eve escape - 1 night 750€ for 2 people in a double room

The above package includes for 2 people:

- 1 night in a double "Comfort" room
- 1 buffet breakfast for 2 people
- 1 unlimited access to our deep wellness spa (duration: approximately 2h30)
- 1 dinner at restaurant le Tillac (live music) with special 'New Year's eve' menu (excluding beverages) on 31 December 2023

*Package available from 31 December 2023 to 1st January 2024
Rate VAT included*

'New Year's Eve on the Riviera' - 2 nights 1110€ for 2 people in a double room

The above package includes for 2 people:

- 2 nights in a double "Comfort" room
- 1 buffet breakfast for 2 people each morning
- 1 unlimited access to our deep wellness spa (duration: approximately 2h30)
- 1 dinner at restaurant le Tillac (live music) with special 'New Year's eve' menu (excluding beverages) on 31 December 2023

*Package available from 30 December 2023 to 1st January 2024
OR from 31 December 2023 to 2 January 2024
Rate VAT included*

BOOKING :

**00 33 (0)4 93 29 80 68 OR ON RESERVATION@HOTEL-TERRASSES-DEZE.COM
WWW-HOTEL-TERRASSES-DEZE.COM**

Special SPA offer:

For any bookings of one of the above packages, benefit during your stay from a **10% discount** on facial and from **15% discount** on massages



New Year's Eve menu at les Terrasses d'Eze****

Amuse-bouche et cocktail de l'an neuf

*Appetizer and new year cocktail
Antipastino e cocktail dell'anno nuovo*

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Le foie gras de canard Français mi-cuit à l'Armagnac, pain brioché, chutney mangue et piment d'Espelette

*French foie gras terrine cooked with Armagnac, brioche bread, mango Espelette pepper chutney
Terrina di fegato d'oca francese all'Armagnac, pan brioche, chutney di mango e peperoncino d'Espelette*

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Rabioles en demi-lune, terre et mer, farcies au homard bleu de Bretagne, Ulva Lactuca et truffe noire

*Half-moon raviole, land and sea, stuffed with blue lobster from bretagne, Ulva Lactuca and black truffle
Ravioli mezza luna terra e mare farciti all'astice blu delle Bretagna, ulva lactuca e tartufo nero*

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Ris de veau braisé, baies de Sichuan et estragon de notre potager

*Braised veal sweetbread, Sichuan berries and tarragon from our garden
Animelle di vitello brasate, pepe di Sichuan e dragoncello del nostro giardino*

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Cocktail glacé au Prosecco et sorbet citron

*Iced cocktail with Prosecco and lemon sorbet
Intermezzo di sorbetto al limone e Prosecco*

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Filet de boeuf Simmental, jus corsé, trompettes de la mort sautées à l'ail des ours et gratin de pomme de terre Monalisa

*Fillet of beef, strong juice, pan-fried black trumpet mushrooms with wild garlic, potatoes gratin
Filetto di manzo, con il suo sugo, trombette della morte saltate all'aglio orsino, gratin di patate Monalisa*

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Brie de Meaux truffé par nos soins, salade de mâche glaciale, huile de noix et graines de courge

*Homemade brie cheese filled with truffle, Valerian salad, nuts oil and pumpkin seeds
Brie de Meaux al tartufo, valeriana, olio di noci e grani di zucca*

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Le lingot au chocolat de Saint-Domingue et fève Tonka du Brésil

*Santo Domingo chocolate lingot and Tonka bean from Brasil
Il Lingotto al cioccolato di Santo Domingo e fave Tonka*

Menu excluding beverages served on the evening of 31 December 2023 at restaurant le Tillac with live music



Les TERRASSES D'EZE
