



New Year's Eve packages at Terrasses d'Eze****

Between Nice & Monaco

'New year's eve escape' - 1 night from 31 December 2024 to 1st January 2025

*Starts from 800€ for 2 people in a Comfort room 'ground floor', double occupancy
(rate varies according to room category)*

The above package includes for 2 people:

- 1 night in a double room
- 1 buffet breakfast
- 1 festive dinner at restaurant le Tillac with 'New year's eve' menu (live music)
- 1 unlimited access to our deep wellness spa (duration - maximum 2 hours)

**2 DAYS
1 NIGHT**

'Gourmet New year's eve getaway' - 1 night from 31 December 2024 to 1st January 2025

*Starts from 970€ for 2 people in a Comfort room 'ground floor', double occupancy
(rate varies according to room category)*

The above package includes for 2 people:

- 1 night in a double room
- 1 buffet breakfast
- 1 festive dinner at restaurant le Tillac with 'New year's eve' menu (live music)
- 1 'Rosé brunch' formula with live music on the 1st of January (*between noon and 2.30pm*)
- 1 unlimited access to our deep wellness spa (duration - maximum 2 hours)

**2 DAYS
1 NIGHT**

'New year's Eve Riviera break' - 2 nights from 31 December 2024 to 2 January 2025

*Starts from 1250€ for 2 people in a Comfort room 'ground floor', double occupancy
(rate varies according to room category)*

The above package includes for 2 people:

- 2 nights in a double room
- 2 buffet breakfasts
- 1 festive dinner at restaurant le Tillac with 'New year's Eve' menu (live music)
- 1 'Rosé brunch' formula with live music on the 1st of January (*between noon and 2.30pm*)
- 1 unlimited access to our deep wellness spa (duration - maximum 2 hours)

**3 DAYS
2 NIGHTS**

Sur Réservations : 00 33 (0)4 93 29 80 68 - reservation@hotel-terrasses-deze.com / www.hotel-terrasses-deze.com

1138 route de la turbie - 06 360 EZE - FRANCE



Menu

New year's Eve dinner

Restaurant le Tillac - Les Terrasses d'Eze****

Appetizer and Champagne

Scallop's carpaccio,
Marinated cabbage with combava and kumquat, caviar Osciètre Royal

Local pumpkin pastry,
White truffle cream, roasted hazelnuts and chestnuts

Pan-fried spiny lobster medallion,
Mashed parsnip, rum juice, citrus and vegetables

Prosecco and lemon sorbet sgroppino

Fillet of beef,
Pepper juice, ratte potato and braised Brussel's sprouts

Homemade truffle brie cheese,
Lamb's lettuce salad, mandarin oil and pumpkin seeds

The three-chocolate bar and hibiscus flower

Tuesday 31 December 2024 - New year's Eve dinner

Taxes & service included



Live music

