



new year's eve
Monday 31st December 2018

124 RUE DES JEUX OLYMPIQUES - 73550 MÉRIBEL

+33 (0)4 79 41 69 35 - www.lekaila.com - ekrin@lekaila.com



aperitif *

The countdown toward 2019 has began !
From 8 p.m., in le Kaila's bar, Live Music & DJ !

dinner

Generosity, Creativity & Sweet Dainties...
The promise of an exceptional menu ... who is bringing together
the French know how of the best seasonal products
selected and carefully worked
by our Chef Laurent Azoulay and his team.

party *

To keep up, we will meet up at the bar
surrounded by our DJ & Live Music.

* For the cocktail and the second part of the evening,
you shall contact us in order to book a table or a space
for our guests and yourself.

new year's eve

Monday 31st Décembre 2018

❁ frivolities ❁

Parisian Tartelette / Foie Gras / Black Truffle
Quail Egg / King Crab / Salmon Eggs
Oyster Cooked in Cider / Pearls of Lemon / Cream of Watercress

❁ brittany lobster ❁

Steamed in Algae
Imperial Caviar with Curried Cream Cauliflower

❁ line caught turbot ❁

Gold Meunière
Lardons and Tortellini in a Shellfish Marinère
With a Hint of Champagne

❁ wagyu kobe beef ❁

Roasted Filet - Rossini Style
Fine Slice of Foie Gras Cooked in Salt
A Delicate Mousseline of Potatoes - Slices of Black Truffle
Juice of Oxtail

❁ beaufort d'alpages ❁

With Pressed Truffle
Lettuce Heart with Sea Salt

❁ new year delicacy ❁

By our Pastry Chef

❁ a sweet moment ❁

Sweets - Treats
Chocolates

590 euros

net prices without drinks

