

S O F I T E L



Grand Casino Night 2025/2026

Vegan Served Menu
— *New Year's Eve Bal*

AMUSE-BOUCHE

Vegan salmon à la Grand Casino
with lemon caviar and winter truffle

STARTER

Vegetable pâté with morels,
vegan smoked-tomato mayonnaise and blackberry

SOUP

Salsify potage
with porcini crouton and rosemary oil

MAIN COURSE

Vegan “game-style” roast with duchesse
potatoes, chestnut mousse, pine-syrup glazed
vegetables and cranberry sauce

DESSERT

Sachertorte
with rum-infused cherries and vanilla crème chantilly
(vegan version)

