



ORANGE, IN THE PAST

Our Chef, Enzo Ciccarelli, carefully selects his products according to the season and the way they are grown, raised, fished or picked.

Good products, simple and respectful cooking, the basis of happiness



New Year's Eve Dinner

Saturday, December 31, 2022

Appetizer and glass of Champagne



Foie gras cooked with salt, quince confit and brioche



Fillet of Saint-Pierre, simmered with small vegetables and Bigorre bacon

Perigord sauce with Carpentras truffles



Piece of lamb, chimney perfume

Forgotten vegetables, supreme sauce with Champagne



Selection of cheeses, home made jam



Agreement between dark chocolate and passion fruit



New Year's coffee and mignardises



Dinner served from 20:00 in our restaurant Aurasice
85 € per person excluding drinks - net prices in euros, taxes and service included
Reservations at 04.90.11.40.40 or by mail at welcome@grandhotelorange.com

GRAND HOTEL D'ORANGE
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