



L'APOGÉE
COURCHEVEL

Midnight Baroque

L'Apogée Courchevel invites you to a New Year's Eve celebration under the theme of French Baroque. For this exceptional evening, let yourself be transported into a world where magnificence and refinement become one.

NEW YEAR'S EVE

From the moment you arrive, virtuoso musicians and dancers in sumptuous costumes will revive the Baroque spirit through a captivating performance that blends grandeur and modernity. The atmosphere will subtly evoke this era when art and elegance were a way of life.

The evening will culminate with a gourmet dinner created by our Executive Chef, Jean-Luc Lefrançois. This exclusive menu, inspired by the great French culinary tradition, reimagines classic flavors with a contemporary twist. Each dish is a tribute to the art of dining, drawing inspiration from royal feasts while reflecting the Chef's creativity.

In the timeless elegance of L'Apogée Courchevel, come celebrate the New Year in style, in a unique setting where every detail echoes the splendor of French Baroque. An unforgettable experience awaits you to ring in 2025 with elegance.

INFORMATION

New Year's Eve dinner at Le Comptoir de L'Apogée from 8.00 p.m.
Dress code : Cocktail (tie required)

Menu 1000€ per adult (excluding drinks and cocktails), 400€ per child (from 6 to 11 years old - excluding drinks) and 200€ per child (under 6 years old).

For children under 12, the menu includes the Lobster, the Poulard of Bresse, and the Final Countdown.

NEW YEAR'S EVE DINNER

31 DECEMBER 2024

The Scallop

Lightly marinated, oyster, French caviar, iodized broth

The Foie Gras

Marbled, artichoke, truffle, cooked pear in spicy red spiced wine

The Lobster

Vol-au-vent, thin quenelle, celery root, chestnut

The Turbot

Champagne sabayon, lightly gratinated leek cannelloni

The Poulard of Bresse

Stuffed with truffle, crispy leg, crest and kidney, pommes Pont-Neuf

The Cheese

Reblochon and honey ice cream, grapes in osmosis, truffle and Reblochon mousse

The Final Countdown

Hazelnut cream, blueberries and cottage cheese mousse, chestnut biscuit

L'APOGÉE COURCHEVEL

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OETKER COLLECTION

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