



STATION A RESTAURANT

NEW YEAR DINNER

STARTERS

Crispy shrimp sticks with coconut-lime sauce	580
Crispy chicken wings with garlic-parmesan sauce	420
Venison skewer marinated in honey, roasted, served with mixed salad and honey jus	620
Eggplant rings stuffed with goat cheese, oven-gratin, with homemade pesto cream	390

MAIN COURSES

Lamb shank confit with rosemary, roasted potatoes, fresh rocket salad and grilled vegetables	1290
Sea bream fillet in banana leaf papillote, beurre blanc sauce, dauphinois gratin and grilled vegetables	920
Chicken ballotine stuffed with "three delights," served on dauphinois gratin, saffron mushroom sauce	780
Prawns and mussels in red sauce, homemade seafood gratin (fish, shrimp, calamari)	1120
Lobster Thermidor with saffron rice and oven-roasted vegetables	550 (100g)
Pork casserole "parmentier style" with saffron rice, finished with honey-sautéed shrimp	880
Pasta gratin with garden vegetables, baked with three cheeses	620

DESSERTS

Poached pear on homemade crumble, light custard cream	350
Nutella tiramisu with chocolate shavings	350
Mango panna cotta with Madagascar vanilla	275