

Restaurant Riva

Our Chef André Tokev suggests you a menu in RIVA Lounge Bar & Restaurant. At midnight, join us in the lobby with a complimentary glass of Champagne. Celebrate the New Year's Eve with disc jockey and cotillons! 99 € per person. Beverages excluded.

New year menu

Appetizer

Dialog from Lobster and Duck liver terrine, Chateau d'Yquem pearls with truffle-leek salad

Turbot filet in the puff pastry crust with Saffron-lemon grass scallops and caviar sauce

Sorbet Caipiroshka with passion fruit

Roasted Veal filet on morel's risotto with Porto wine sauce vegetables in Isigny butter

White Litchi-Champagne mousse in orange-grapefruits sorbet

Nougat terrine in Biscuit with comfit kumquats

Coffee, tea, sweets



Restaurant Cannelle

Our Chef André Tokev suggests you a sumptuous buffet in the elegant Cannelle Restaurant served from 8 p.m. At midnight, join us in the lobby with a complimentary glass of Champagne. Celebrate the New Year's Eve with disc jockey and cotillons! 179 € per person. Beverages excluded.

Buffet Saint-Sylvestre

Appetizer

Russian ikra caviar served with blini, toast, cream, egg yolk, egg white

Fresh "fine de Claire" oyster on ice with cheddar bread and Shal-lots sherry vinaigrette

Pink deep sea shrimps salad with green asparagus and truffle dip
Lobster cocktail with cognac dip
Coriander marinated salmon with avocado dip

Mussels with ratatouille vinaigrette

Pistachio lavender marinated pheasant galantine on mountain lentil salad

Foie gras terrine with pears and walnut vinaigrette

Quail eggs salad with truffle vinaigrette

Venison pate with pistachio and Cumberland sauce

Beef carpaccio with lime olive oil

Asia carpaccio with sesame oil

Parma ham with honey melon
Juicy Pork leg ham in parsley jelly
French cold cuts with home-made mixed pickles
Selection of Crunchy baguette and French country bread

Soup

Lobster cream soup with Scallops
Duck consommé with goose liver tortellini

Main courses

Beef filet "Wellington" with duck liver terrine and truffle sauce vegetables in Porto wine

Selection of French and Italian cheeses with grapes and walnuts

Desserts

Famous Opera cake with a melt test

Champagne cake
Baked Cheese cake with resins
Pumpkin cake with cinnamon
Delicious red wine pears with nougat crème

Traditional chocolat mousse

The original Crème caramel
Petits choux à la crème and éclairs

Tarte des mademoiselles Tatin
Chocolate cake with hazelnuts
Tiramisu with orange compote



Festive treatments

- Christmas attitude : Plunge back into the memories of your early childhood with this gently cinnamon scented treatment
50 minutes, 90 €
- Frosty stones for the face & body : Hot & cold body and face fusion. A pampering body and face treatment using our small basalt mineral stones A stone therapy that will smooth and calm your whole being.
80 minutes, 140 €

Christmas gift ideas

Upon purchase of Buddhattitude Spa ® gift vouchers valued over or equal to 300 €. Receive a complimentary 25 minute intuitive massage.

Buddha-Bar Spa offers a variety of treatments and cash vouchers, perfect as gifts for all occasions.

Other ideas for gift vouchers: dinners in Riva, cocktails in Cosmopolitan Bar, room nights...

Information & reservations: tel: 04 50 84 60 40



Your accommodation

Enjoy our special Christmas offer!
Stay between December 18th, 2009 and January 10th, 2010 from 99 € per night!
For reservation: www.hilton.com/festiveoffer
To visit us: www.evianlesbains.hilton.com

Kid's corner

Special program for kids on New Year's Eve, electronics game, baby sitting, buffet in private room with activities.

35 € per kid
For 5-10 years, from 8 p.m. to 2 a.m.

Christmas and New Year's Eve brunches

25th December & 1st January, brunch at Cannelle restaurant: sea food, large choice of smoked fishes, cold meats, salads, cooked pork meats, hot meals, cheeses and full buffet breakfast ...

59 € per person. Beverages excluded.

Taste & Enjoy...

Hot chocolates, hot wines, hot orange juices, tea, coffee and Christmas pastries at the Cosmopolitan Bar.