



End-of-year Banquets

**FROM NOVEMBER 30TH
TO DECEMBER 29TH 2023**

Offer your employees a moment of sharing to
celebrate the end of the year

Reservations
+33 (0)4 50 28 48 23
commercial@jivahill.com



Aperitives

DRINKS

Crémant du Jura, fruit juices, mineral waters
1/2 hour : 14,00 € / pers.
1 hour : 20,00 € / pers.

White wine, red wine, fruit juices, mineral waters
1/2 hour : 18,00 € / pers.
1 hour : 30,00 € / pers.

Champagne Bauchet, fruit juices, mineral waters
1/2 hour : 24,00 € / pers.
1 hour : 38,00 € / pers.

CANAPÉS

3 canapés : 9,00 € / pers.
6 canapés : 18,00 € / pers.
9 canapés : 27,00 € / pers.

* The selection of canapés is proposed by our Chef Jean-François Vasseur.

Menu Plaisir

Appetizers

Gravlax-style entrecôte, just seared,
with squash texture and citrus twist

Roasted fillet of sea bass, cauliflower semolina,
jasmine-infused emulsified iodine sauce

Pre-dessert

In the spirit of a black forest, Morello cherry marmalade,
chocolate foam and creamy vanilla

Delicacies

75,00 € / person

A unique menu must be chosen for all the guests.

Menu D elice

Appetizers

Royale of duck foie gras, Granny Smith apple emulsion

Roasted fillet of Mediterranean lean,
creamy Jerusalem artichokes, fondant and crispy,
touch of arabica

Farm poultry breast fillet, roasted salsify with foamy butter
and roasting juice

Pre-dessert

Creamy, crispy chestnut with candied orange
and citrus espuma

Delicacies

95,00   / person

A unique menu must be chosen for all the guests

Menu Volupté

Appetizers

Scallop ceviche with orange, pickles and jelly beetroot

Candied and creamy egg yolks, Dubarry cream with French caviar,
melba toast

Fillet of turbot “meunière”, cake of chard with seasonal vegetables,
shellfish emulsion

Roasted veal loin, mushroom lasagnettes and truffled veal juice

Pre-dessert

Souffled tart with 72% Ecuador Grand Cru chocolate
and Ethiopian coffee

Delicacies

120,00 € / person

A unique menu must be chosen for all the guests.

Beverage packages

Discovery wine package

White wine : Ile de Beauté Vermentinou

Domaine Vecchio 2022

Red wine : Chinon - Silènes

Domaine Charles Joguet 2020

40,00 € / pers.

Selection wine package

White wine : Collines Rhodaniennes Viognier

Domaine Pilon 2022

Red wine : Gigondas Romane Machotte

Domaine Amadieu 2022

50,00 € / pers.

Prestige wine package

White wine : Montlouis-sur-Loire Rémus

Domaine La Taille aux Loups 2022

Red wine : Mercurey

Domaine Jean Maréchal 2018

55,00 € / pers.

Excellence wine package

White wine : Pouilly-Fuissé

Domaine Les Vignes Blanches 2018

Red wine : Pomerol

Domaine La Fughe de Nenin 2011

75,00 € / pers.

Packages include ½ bottle of wine, ½ bottle of water and 1 coffee per person.

References are given as an indication and may be modified by a similar wine.



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and thank your customers,

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