



FRIDAY, DECEMBER 24

Christmas

EVE MENU

LANGOUSTINE

Marinated with citrus zest, cauliflower and broccoli
mousseline Oscietre Russian Caviar

LOBSTER BROTH

Black truffle raviolis with samphire

PAN - SEARED DUCK FOIE GRAS

Chanteclerc apple marmalade with Christmas spices
Reduction of Porto wine

SCALLOPS

Celery confit with hazelnut oil and lemon gem

SORBET CHAMPAGNE

Grapefruit sorbet

CHICKEN SUPREME COOKED IN BROTH

Pumpkin salsify and baked Brussels sprouts leaves
chicken sauce with black truffle

CHRISTMAS YULE LOG : OPÉRA /CAPUCINES

Imperial mandarin biscuit, clementine confit intense dark chocolate ganache
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COFFEE, HERBAL TEA

Christmas delicacies

140€ per person accompanied by a glass of Champagne rosé Billecart - Salmon
A vegetarian menu will also be available upon request

SATURDAY, DECEMBER 25

CHRISTMAS

Brunch

120€ per person accompanied by a glass of Champagne rosé Castelnaud