

Christmas Menu

Adult: 100€

Small Appetizer

Wild Mushroom cappuccino,
Chestnut crumble and Truffle oil

Or

Lightly warmed Oyster, Champagne sabayon

Starter

Duo of Foie Gras with onion compote,
Pear poached in Christmas spices and brioche bread

Or

Velvety squash soup with crushed hazelnuts and chestnuts,
Crispy goat cheese puff pastry with pumpkin seeds

Main Course

Guinea fowl roulade with chestnuts and tarragon,
Truffled potatoes and glazed baby carrots

Or

Monkfish Blanquette with morel mushrooms,
Slow-cooked seasonal vegetables and fondant potatoes

Dessert

 The Traditional Christmas yule log 

Or

Pavlova with wild berries flambéed with Génépi