



Appetizer,
Oyster,
cucumber and lime granite



“Pate En Croute”,
foie gras, veal sweetbread, truffle chutney



Sand Sole
cauliflowers mousseline enhanced with
smoked salt,
foamy butter and Sologne caviar



Guinea Fowl,
breast smoked, ,
mushrooms duxelle and truffle chestnut



Pre-dessert



Souffle Tart,
Burgundy's' Blackcurrant, berries compote,
Tahiti vanilla ice-cream

Monday, December 24th, 2018

Christmas Eve

170 € per person *(beverage excluded)*

Musical Entertainment.



Subject to changes, according the arrivals of the farmer's market.



Tuesday, December 25th, 2018

Christmas Day

170 € per person (*beverage excluded*)

Appetizer,
Truffle,
scrambled eggs, with nut oil



Roscoff Crab,
crumbled with aniseed coral jelly,
Chlorophyll whipped cream with caviar



Seabass,
roasted,
oyster tartar, chives, lemon confit,
mashed Ratte potatoes with olive oil



Farmer's Capon,
roasted with truffle butter,
spinach beets stew with jus
and chestnut bursts



Pre-dessert



Christmas Logs

Musical Entertainment.



Subject to changes, according the arrivals of the farmer's market.



Monday, December 31st, 2018

New Year's Eve
350 € per person *(beverage excluded)*

Musical Entertainment.

Appetizer,
Langoustine,
coral jus



Duck Foie Gras,
marbled with truffle, balsamic chutney and
nuts



Royal Seabream,
as a carpaccio,
iodized vinaigrette and sea urchin,
chives and rye croutons



Turbot,
with champagne rosé sabayon, chervil velvet,
grated with white truffle



Wild Boar,
"A la Royale", pan-fried foie gras,
chestnut puree,
truffled celeriac



Pre-dessert



Holly Leaf,
chocolate, foamy style, creamy and Caribbean
sorbet 66%,
with citrus



Subject to changes, according the arrivals of the farmer's market.



Tuesday, January 1st, 2019

New Year's Eve

150 € per person (*beverage excluded*)

Musical Entertainment

Appetizer,
Oyster,
champagne sabayon



Pressed Foie Gras and Poultry,
truffle, chestnuts, vineyard chutney,
toasted country bread



Scallop,
roasted with salty butter, watercress velvet,
chestnut flakes and black truffle

Or

Farmer's Capon,
roasted, vegetables stew, Albufera sauce



Pre-dessert



Saint-Honore,
our style, roasted apple with yuzu caramel,
with Granny Smith sorbet



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