

CHRISTMAS MENU

Appetizer

— — —

Langoustine tartare, iodized emulsion – 8€ extra –

or

Salmon Loch Duart from Scotland smoked by us with juniper berries
avocado pulp and grated green apples

or

Traditional homemade duck pate (roe deer, young partridge, French foie gras)
squash condiment, blackcurrant cream

or

French duck foie gras
fennel-mandarin chutney and gingerbread

— — —

Christmas break

Veal consommé and roasted corn emulsion

— — —

Farm turkey thigh and spiral of turkey supreme with black truffles
Mashed potatoes ratte du Touquet, caramelized chestnuts, cream cardoons

or

Pan-fried in semi-salted butter French wild scallops
champagne emulsion, quinoa, dried berries, broccoli

— — —

Christmas log

(caramelized rye flakes, pressed chocolate shortbread, milk chocolate and Timut pepper mousse,
cream and candied lemon compote)

80€ per person

45€ per child – 1/2 serving, up to 12 years –
excluding drinks

– Cheese made by our chef – Abondance mousse

– 8€ extra –

Credit card required for all reservations

No changes in menu are possible – Dessert cannot be replaced by cheese

NEW YEAR'S EVE MENU

The glass of champagne
Pierre Gerbais — Grains de Celles

Appetizers

— — —

French duck foie gras,
fennel-mandarin chutney
warm truffled boudoir

— — —

Langoustines just stiffened
creamy iodine and lemon balm foam
melting leeks with butter

— — —

New Year's Eve Break
veal consommé and roasted corn emulsion

— — —

Saddle of venison seared, cooked pink
light venison with French truffles
variation around porcini mushroom, blueberry pulp and juniper

— — —

Cheese prepared by our chef
Abondance moss

— — —

New Year's Dessert
Valrhona dark chocolate sphere with blueberries
caramelized hazelnuts
green chartreuse

Menu in full prepayment upon reservation
No changes in the menu are possible