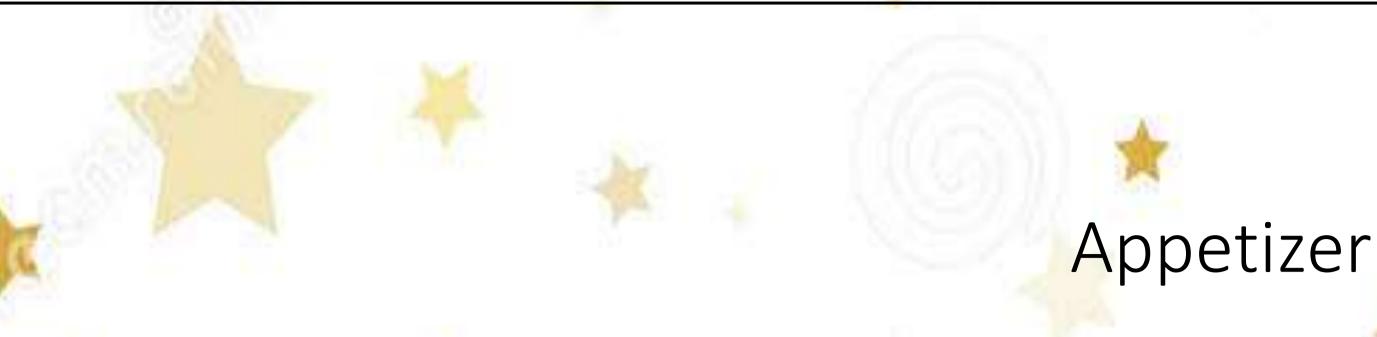
CHRISTIMAS MENU



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Langoustine tartare, iodized emulsion — 8€ extra —

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

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