



CHRISTMAS EVE
TUESDAY, DECEMBER 24TH 2024

Sea scallops

carpaccio with Imperial caviar, cauliflower and curry mousseline.

Duck foie gras

poached, with pot-au-feu vegetables and black truffle.

Wild John Dory

cooked with cockle butter, watercress coulis and baby leeks.

Bresse farm hen

in two cookings, braised salsify and parsnips, truffle roasted jus.

Fourme d'Ambert

Prunes candied in vintage Porto.

Iced Christmas log

with black truffle and Piedmont hazelnut.

495€