

# EPICURE

CHRISTMAS EVE  
TUESDAY, DECEMBER 24TH 2024

## LANGOUSTINE

*tartare, Imperial caviar, yuzu cream.*

## MONARCH CELERIAC

*cooked in risotto, rice infusion with black truffle and lovage.*

## SEINE BAY SEA SCALLOPS

*roasted, sand carrots with sea urchin and "Vin jaune" from Jura.*

## WILD SOLE

*shellfish and watercress, emulsified Kumbawa jus.*

## BRESSE POULTRY

*in two cookings, braised vegetables with truffle, Albufera sauce.*

## FOAM OF CAMEMBERT

*with apple and Calvados.*

## MERINGUE SNOWFLAKE

*citrus confit granita.*

## CHRISTMAS BALL

*chocolate emulsion, black truffle ice cream.*

980 €