

CHRISTMAS MENU DECEMBER 25th AND 26th, 2021 – Lunch 12 pm Dinner 7 pm

SCALLOP

GRAPEFRUIT AND FENNEL

IMPERIAL CAVIAR

AJOBLANCO, TAHITI VANILLA AND LETTUCE

COD AND GILLARDEAU OYSTER

LEEKS, PARSLEY AND CHAMPAGNE SAUCE

BREAST OF CHALLANS DUCK

JUNIPER WOOD, SALTED PLUM AND CAFE-DE-PARIS-HOLLANDAISE

CHEEK OF VEAL WITH STAR ANISEED

PUMPKIN, YELLOW LENTILS AND THAI BASIL

PEAR AND ROASTED MILK CREAM

MADAGASCAR VANILLA, CINNAMON AND GINGER

4-Courses 190 Euro per person

5-Courses 210 Euro per person

6-Courses 230 Euro per person