

December 24 Menu

Dinner

PATIENCE

Scallops, parsnip cream and pan-fried ceps,
coral sauce

ENTRANCE

Southwest duck foie gras, butternut
chutney, Parisian brioche

DISH

Roasted veal quasi, potato mousseline,
Périgueux sauce

CHEESE

Cheese matured by our Master
Cheesemaker

DESSERT

CREATED BY LENÔTRE

Buchette citrus garden, lemon yuzu and
vanilla

MIGNARDISES

Madeleine and chocolate

DRINKS & WINE

Champagne Pommery 1 glass as
appetizer and 1 glass as dessert
IGP Vin de Pays d'Oc Chardonnay
Viognier* AOP Medoc*
Mineral water, coffee

*Une bouteille (75cl) pour 4 personnes

Menu non contractuel, possibilité de changement sans préavis