

# Christmas Menu

## Lunch

### PATIENCE

Creamy celeriac and granny apple, heart of semi-smoked salmon

### ENTRANCE

Southwest duck foie gras, butternut chutney, Parisian brioche

### DISH

Yellow French chicken fillet, mushroom mix, pommes grenaille, Albufera 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