

MONDAY, DECEMBER 24

# Christmas

EVE DINNER

**BROCOLETTI**

Caviar

**SLOW COOKED DUCK**

**FOIE GRAS CONFIT**

Pine tree buds condiment,  
Gingerbread

**'RATTE' POTATOES**

Poached organic egg yolk,  
grated black truffle, meat jus

**SCALLOPS**

**FROM PORT-EN-BESSIN**

Roasted in salted butter,  
slow cooked confit chicory,  
cress jus, lemon caviar

**NORMANDY PEAR**

Sorbet, Genepi liqueur

**POULTRY**

Suprême cooked in broth,  
thighs in chartreuse liqueur  
Winter vegetables, Jura wine sauce  
Black truffle

**CHRISTMAS YULE LOG**

Chocolate mousse Christmas tree,  
pinecone cream, pine nut crisp,  
dark chocolate

**COFFEE, TEA AND HERBAL  
TEA INFUSION**

Chocolate truffles, 'bugnes' doughnut  
style pastries and mandarins

125 € per person,  
accompanied by a glass of Champagne Veuve Clicquot

A VEGETARIAN MENU WILL ALSO BE AVAILABLE UPON REQUEST

TUESDAY, DECEMBER 25

CHRISTMAS  
*Brunch*

115 € per person,  
accompanied by a glass of Champagne rosé Castelnau