



CHRISTMAS EVE

MONDAY, DECEMBER 24th 2018

Artichoke soup

*with pan-seared foie gras, black truffle emulsion,
brioche with truffle butter*

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Langoustines ravioli

*broth of the claws with ginger,
infused with lemongrass sticks and coriander*

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Sole of the coast

*stuffed with girolle mushrooms, parsley biscuit,
slightly creamed fishbone juice in yellow wine*

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Free-range turkey

*black truffled butter under the skin, roasted in a pot,
mashed butternut with hazelnuts*

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Brie de Meaux

matured with dried fruits

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Traditional Christmas Logs

400 €