

EPICURE RESTAURANT 

CHRISTMAS EVE

MONDAY, DECEMBER 24TH 2018

DUCK FOIE GRAS

and oysters from Marennes cooked “en papillote”,
smoked tea broth and pickleweed

SEA SCALLOPS

coated in truffle crumbs and roasted hazelnuts,
mousseline of Jerusalem artichoke, butter churned with truffle juice

LINE-CAUGHT SEA BASS

pickled in sea lettuce and caviar from Sologne,
artichoke cooked in shellfish broth and coriander

BRESSE FARM HEN

supreme cooked in yellow wine, sweets of giblets with black truffles,
legs cooked in a vegetable broth with black truffles

BRIE DE MEAUX

matured with walnuts

TANGERINE FROM CORSICA

iced and candied, saffron juice,
shortbread biscuit with hazelnuts from Cervione

CHRISTMAS LOG

820€

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