



CHRISTMAS EVE

FRIDAY, DECEMBER 24TH 2021

Wild salmon

half-cooked with Imperial caviar,
crispy buckwheat and sour cream

Duck foie gras

cooked in steamed green cabbage leaves,
truffled poultry juice

Scallops

and cockles cooked in a seawater dish,
flat-leaf parsley juice with brown butter

Free-range turkey

roasted in a casserole, giblet toast,
pie of celeriac, chestnuts and black truffle preserved in its juice

Brie de Meaux

matured with dried fruits

Traditional Christmas Log

400 €