



CHRISTMAS EVE
SATURDAY, DECEMBER 24TH 2022

“Royale” of duck foie gras
with watercrayfish from lake, full-bodied crayfish broth.

“Monarch” Celeriac Tartlet
with Agria potatoes, black truffles,
and roasted hazelnuts.

Sea scallops
cooked « à la plancha », Tartuffon ravioli,
wild aragula juice and aged Parmesan.

Free-range Capon
roasted breast in a walnut and chestnut crust, mashed butternut,
stainer of the legs and giblets with a roasted jus.

Brie de Meaux
with dried fruits.

Traditional Christmas Logs

480 €