

EPICURE

CHRISTMAS EVE
SATURDAY, DECEMBER 24TH 2022

ROYAL LANGOUSTINE

just half-cooked, served cold in a celery jelly,
farm cream flavored with yuzu juice and caviar from Sologne.

SEA SCALLOPS

cooked in toasted buckwheat butter,
white truffle gnocchi, watercress sauce.

WILD TURBOT

roasted with Kâmpôt red pepper, Paris mushrooms and chestnuts,
juice of the caramelized bones with truffles.

POULTRY FROM BRESSE AND LOBSTER

orzo mixed with mashed parsley and aged parmesan,
roasted poultry jus infused with lobster heads.

VACHERIN CHEESE FROM HAUT-DOUBS

with roasted hazelnuts.

FROSTED CLEMENTINE

with Christmas spices.

THE GOLDEN CHRISTMAS BALL

Madagascar chocolate foam, lime jelly,
Piedmont hazelnut ice cream and praline.

950€