



CHRISTMAS EVE  
SUNDAY, DECEMBER 24TH 2023

**Duck foie gras**

Marinated with “vintage Port wine”, “half-cooked” in a terrine,  
winter fruits candied with gingerbread.

**Wild sea bass**

Thinly sliced into carpaccio, lime zest and olive oil,  
smoked tarama and Imperial caviar from Sologne.

**Sea scallops**

Cooked « à la plancha », potato gnocchi with candied lemon,  
flat-leaf parsley juice with buckwheat butter.

**Free-range Capon**

Truffled under the skin, roasted in a casserole,  
celery root and chestnut pie, truffled roast juice with lovage oil.

**Brie de Meaux**

Matured with Périgord black truffle,  
toasted bread.

**Traditional Christmas Logs**

With roasted vanilla flavors.

495 €