

EPICURE

CHRISTMAS EVE

SUNDAY, DECEMBER 24TH 2023

THE « TRUFFIERE »

Fine hen egg mousseline with black truffle.

ROYAL LANGOUSTINE

Pointed cabbage, duck foie gras emulsion,
claw broth infused with ginger and lemongrass.

WHITE TRUFFLE FROM PIEMONT

Our tartuffon ravioli, mushroom emulsion,
vegetal juice of wild arugula and old parmesan.

SAND SOLE

Cooked « meunière » with buckwheat butter, stuffed with spring onion and black truffle,
trumpet mushrooms tapenade, caramelized fish bone juice.

POULTRY FROM BRESSE

The supreme roasts in an almond and chestnut crust, confit celeriac and black truffle,
barbecued thighs, mesclun salad with black truffle dressing.

FARM SAINT-NECTAIRE

Foam of the cheese heart, the flowery crust in a crumble.

CHRISTMAS BALL

Honey and lemon ice cream, foam infused with fir buds.

CHESTNUT FROM AUBENAS

refreshed with old rum ice cream,
clementine confit, puffed meringue with walnuts.

980€

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