

EPICURE

CHRISTMAS EVE
TUESDAY, DECEMBER 24TH 2024

LANGOUSTINE

tartare, Imperial caviar, yuzu cream.

MONARCH CELERIAC

cooked in risotto, rice infusion with black truffle and lovage.

SEINE BAY SEA SCALLOPS

roasted, sand carrots with sea urchin and "Vin jaune" from Jura.

WILD SOLE

shellfish and watercress, emulsified Kumbawa jus.

BRESSE POULTRY

in two cookings, braised vegetables with truffle, Albufera sauce.

FOAM OF CAMEMBERT

with apple and Calvados.

MERINGUE SNOWFLAKE

citrus confit granita.

CHRISTMAS BALL

chocolate emulsion, black truffle ice cream.

1450 €