



Christmas Eve Menu

Amuses-bouche

Aged Comté cheese gougère 1, 3, 7, 13
Smoked salmon tartare, lime and dill 4, 12

Starters

Cod ceviche with kiwi, red onion, quinoa
and roasted pepper coulis 4, 12

Sardinian fregola risotto with mushrooms, soybeans
and truffled Parmesan broth 1, 3, 6, 7, 9, 13

Main course

Roasted venison fillet, Grand Veneur sauce with
cranberries, truffled celeriac purée, glazed carrots
and pan-fried chestnut 1, 7, 9, 12, 13

Dessert

Milk chocolate log, vanilla cappuccino and
praline crunch 1, 3, 7, 8, 13

Mignardises

Homemade dark chocolate truffle 7, 13
Passion fruit & Espelette pepper fruit jelly

Drinks included:

A glass of Champagne Haton
Wines, waters and tea or coffee

Price: €115 per person aged 16 and over
€50 for children aged 6 to 15
À la carte meal for children under 6

ALLERGENS :

1) gluten 2) shellfish 3) eggs 4) fish 5) peanuts 6) soy 7) milk 8) nuts 9)
celeriaceae 10) mustard 11) sesame 12) SO2 13) lupin 14) mollusc 15) pork



Vegetarian Christmas Eve Menu

Amuses-bouche

Aged Comté cheese gougère 1, 3, 7, 13
Mint-infused green pea crème brûlée 3, 7

Starters

Celery carpaccio, sweet potato hummus,
passion fruit & mango pickles, daikon, pomegranate and fresh herbs
9, 11, 12

Vegetable fregola risotto, Gorgonzola cream
and chestnut shavings 1, 3, 7, 13

Main course

Vegetable bonbon, wheatgrass coulis
and aromatic herb salad 1, 12

Dessert

Milk chocolate log, vanilla cappuccino and
praline crunch 1, 3, 7, 8, 13

Mignardises

Homemade dark chocolate truffle 7, 13
Passion fruit & Espelette pepper fruit jelly

Drinks included:

A glass of Champagne Haton
Wines, waters and tea or coffee

Price: €115 per person aged 16 and over
€50 for children aged 6 to 15
À la carte meal for children under 6

ALLERGENS:

1) gluten 2) shellfish 3) eggs 4) fish 5) peanuts 6) soy 7) milk 8) nuts 9)
celeriac 10) mustard 11) sesame 12) SO2 13) lupin 14) mollusc 15) pork