

End of year menu

Appetizer

Foie gras macaron with candied fig (3, 7, 8, 13)

Mini mussel tartlets with curry (1, 3, 7, 9, 13, 14)

Starters

Scallop carpaccio, creamy avocado, mango and yuzu vinaigrette (7, 12, 13, 14)

Perfect egg at 64°C with porcini broth, oyster mushrooms, spinach
and toasted grains (3, 7, 9, 12, 13)

Main course

Chicken supreme with morel mushrooms, reduced jus
and truffled parsnip mousseline (1, 7, 9, 12, 13)

Cheese platter (7,8)

Dessert

White chocolate and lemon bavarois, yuzu dacquoise, cucumber and basil coulis, pine nut tuile
(1, 3, 7, 8, 13)

Coffee, Tea and Mignardises

Homemade dark chocolate truffles (7)

Mini hazelnut financiers (1, 3, 7, 8, 13)

3-course menu* : € 65

4-course menu* : € 80

5-course menu* : € 95

*Prices exclude drinks

Full menu including drinks: €115



Allergens : 1) Gluten 2) Crustaceans 3) Eggs 4) Fish 5) Peanuts 6) Soya 7) Milk 8) Nuts 9) Celery 10) Mustard
11) Sesame 12) SO2 13) Lupin 14) Mollusc 15) Pork

Vegetarian end of year menu



Appetizer

Truffled scrambled eggs with emulsion (3, 7)

Mint-infused green pea crème brûlée (3, 7)

Starters

Celery carpaccio, crunchy fennel salad with orange and pickled vegetables (9, 12)

Vegetarian fregola risotto, gorgonzola cream and chestnut shavings (1, 3, 7)

Main course

Vegetable Wellington, lamb's lettuce coulis, and aromatic herb salad (1, 3, 7, 12)

Cheese Platter (7,8)

Dessert

Signature yule log with grand cru chocolate, praline and gold leaf 1, 3, 7, 13

Coffee, Tea and Mignardises

Homemade dark chocolate truffles (7)

Soft pistachio nougat (3, 8)

Mini hazelnut financiers (1, 3, 7, 8, 13)

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