

Christmas Menu

A glass of bubbly Appropriate appetisers Quinoa crispy pastry – Smoked salmon Guacamole - vodka cream - lemon caviar Roast Atlantic meagre – linguine in cuttlefish ink with cockles – tomatoes Shellfish emulsion Roast duck breast fillet Butternut in various textures – pear in red wine – dauphine potatoes Meat drippings with organic bergamot honey **Revisited Yule log** "Praline - chocolate - almond - passion fruit" Chestnut custard ++++++++++++++

Price: € 89 per person, excluding drinks

By booking only

Musical entertainment during the meal