

Christmas Menu

195€ per person

285€ per person with wine

Amuse bouche

Crystallized duck foie gras in Port wine jelly/Comté Crisp and black truffles/Marinated sea bass with ceps

Champagne « Brut », Ruinart

Starter

Winter Black Truffle

Floating island, Jerusalem artichoke and pumpkin with Tonka

Châteauneuf du Pape 2014, Domaine Saint-Préfert

Fish

Scallops from the « Baie de Seine »

Leeks and tetragon, butter with Imperial caviar

Main course

Capon cooked twice

Fired duck foie gras, fruits and caramelized vegetables, truffled juice

Nuits Saint Georges 1^{er} Cru Les Damodes 2001, Domaine Remoriquet

Cheese

Vacherin du Mont-d'or

Served on pedestal table, candied fruits chutney

Juraçon Moelleux 2015, Domaine de Souch

Desserts

Chestnut from Piémont

Sorbet, marmalade of Mikan mandarin

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Chocolate « Grand Cru »

Fine soufflé tart, cocoa nibs and mascarpone

Banyuls Grand Cru 2008, Terramar

Coffee and mignardises