

Christmas Eve Menu Degustation

Amuse bouche from the Chef

Mushroom soup

with anthotyro cheese (fresh & soft) & hazelnut oil



Sea bass timbale

sea bass pot pie with seafood and leek foam



Avocado

with salmon tartar & herring eggs



Tender leaves...

tender leaves & persimmon salad, duck confit and fig sauce



Traditional turkey

with dried fruits, sweet potatoes and berry sauce



Chestnut parfait

with tangerine ice cream, meringue & honey cream



Mignardises

Traditional Christmas delicacies:

Kourabié bites with almonds & Melomacaron, honey syrupy cookies

68 €