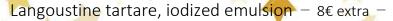
CHRISTMAS MENU



<mark>Ap</mark>petizer





or

Salmon Loch Duart from Scotland smoked by us with juniper berries avocado pulp and grated green apples

or

Traditional homemade duck pate (roe deer, young partridge, French foie gras) squash condiment, blackcurrant cream

Or

French duck foie gras fennel-mandarin chutney and gingerbread

1.2

Christmas break

Veal consommé and roasted corn emulsion

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Farm turkey thigh and spiral of turkey supreme with black truffles
Mashed potatoes ratte du Touquet, caramelized chestnuts, cream cardoons

or

Pan-fried in semi-salted butter French wild scallops champagne emulsion, quinoa, dried berries, broccoli

Christmas log

(caramelized rye flakes, pressed chocolate shortbread, milk chocolate and Timut pepper mousse, cream and candied lemon compote)



80€ per person

45€ per child — 1/2 serving, up to 12 years — excluding drinks



- 8€ extra -