Chrisimas Eve Dinner

4 course menu 89€ choice of: meat or fish - 5 course menu 105€

Appetizers

For the occasion, a glass of Vouvray* will be offered to you on arrival.

Seasonal black truffle croque-monsieur Semi-cooked foie gras, gingerbread crumble Seared scallops with citrus confi

Amuse-bouche

Gratinated Marennes-Oléron oyster with light sabayon

Starter

Royal langoustine, poached in a rich consommé

Fish

Roasted turbot, served with fondant potatoes and Sologne caviar

Meat

Bresse chicken supreme, truffled under the skin, with delicate chestnut cream

Cheese

Aged Brillat-Savarin, accompanied by lamb's lettuce and mustard seed vinaigrette

Dessert

Christmas yule log assortment: a variety of flavors and textures

*Excessive alcohol consumption is harmful to your health, please drink responsibly. Prices in euros, all taxes and service included. The list of allergens is available on request. *for ach purchased menu.*



4 course menu 119€ choice of: meat or fish – 5 course menu 145€

Appetizers

For the occasion, a glass of Vouvray* will be offered to you on arrival.

Semi-cooked foie gras, gingerbread crumble Crispy langoustine tempura Black truffle croque-monsieur

Amuse-bouche

Fine Parmentier crêpe topped with Sologne caviar

Starter

Pan-seared duck foie gras, served with shallot caramel and confit of dried pear

Fish

Seared scallops with saffron butter emulsion and smooth carrot purée

Meat

Roasted veal medallion with porcini mushrooms, tender celery in jus, and creamy black truffle risotto

Cheese

Fresh truffled goat cheese millefeuille, accompanied by young spinach leaves

Dessert

Dark chocolate in various textures and intensities

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