

CHRISTMAS LUNCH

Tuesday the 25th of December 2018

While waiting: boiled hen egg in a surprise



Scallops from Dieppe lightly incised with slices of butternut just pan fried in salty butter/ dried boletus mousse



Mediterranean bass in a bread crumb truffled with black Melanosporum / softy swiss chards in a truffle juice



Quail of Bresse stuffed with foie gras / mousseline of potatoes others puffed / soja juice



Traditional Christmas cake flavoured with Bourbon vanilla / mandarine jelly / ice- cream with candied chestnuts

130€ per person without beverage

To guarantee your table, a deposit of 50% is required upon booking