



Christmas Menu Evening, 24th December

Canapés:

Pork pâté with taruffata

~o~

Amuse-bouche:

Black rice with Creole-style black pudding, pâté vegetables in a pot

~o~

Starter:

Sous-vide lobster with duck foie gras and Sauternes jelly

~o~

Main Course:

Turkey fondant with truffles, sweet potato and chestnut

~o~

Dessert:

Interpretation of an ebony yule log, chocolate and passion fruit

~o~

Coffee and sweets

Menu € 90 / person, drinks not included