



- CHRISTMAS EVE -

2013

- MENU TRUFFE -
(180 €)

Duck foie gras marinated with spices,
quince jelly with truffled toasts

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Scallop tart with baby onions,
smoked bacon and truffles

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Lobster medallions, chestnut gnocchi,
pumpkin coulis perfumed with truffles

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Roasted Bresse chicken stuffed with truffles,
accompanied with asparagus and morel mushrooms

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Brie cheese from Meaux layered with truffles

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Bitter chocolate truffle, thyme ice-cream

Price net. Service included.



- CHRISTMAS DAY -

2013

- MENU TRUFFE - (120 €)

Duck foie gras marinated with spices,
quince jelly with truffled toasts

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Scallop tart with baby onions,
smoked bacon and truffles

-

Roasted Bresse chicken stuffed with truffles,
accompanied with asparagus and morel mushrooms

-

Brie cheese from Meaux layered with truffles

-

Bitter chocolate truffle, thyme ice-cream

Price net. Service included.



- NEW YEAR'S EVE -

2013

- MENU CAVIAR -

(300 €)

Marennnes oyster jelly,
watercress mousseline with caviar

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Soft boiled egg with caviar, maple syrup and salmon soldiers

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Crispy blinis with rice croquette and caviar with sour cream

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Oven baked potato with caviar butter

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Scallop and perch blanc-manger with caviar emulsion

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Fillet of lamb marinated with grand veneur spices,
fine celeriac purée with cranberries

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Mont d'Or Vacherin served by the spoonful,
green salad with hazelnut vinaigrette

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Chocolat mint sorbet

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Marron glacé with old rum and vanilla cream

Price net. Service included.



- NEW YEAR'S DAY -

2014

- MENU CAVIAR -
(150 €)

Marennnes oyster jelly,
watercress mousseline with caviar

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Soft boiled egg with caviar, maple syrup and salmon soldiers

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Scallop and perch blanc-manger with caviar emulsion

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Fillet of lamb marinated with grand veneur spices,
fine celeriac purée with cranberries

-
Mont d'Or Vacherin served by the spoonful,
green salad with hazelnut vinaigrette

-
Marron glacé with old rum and vanilla cream

Price net. Service included.