



## Christmas Menu

€98 per person

Truffle and comté cheese arancini

Sheep cheese shortbread, sweet onions, mustard

Trout tacos, tarama and trout roe

\*\*\*

Semi-cooked salmon, horseradish, apple,  
celery and oscietra caviar

\*\*\*

Foie gras terrine, quince and gingerbread-style brioche

\*\*\*

Lobster ravioli, celery and creamy bisque

\*\*\*

Capon in brioche, heirloom vegetables,  
chestnuts and yellow wine jus

\*\*\*

Barisien cheese with truffles and lettuce with hazelnut oil  
(supp +12€)

\*\*\*

Pear, truffled honey, vanilla and pecan nuts

Menu subject to changes – Available for lunch and dinner  
Thursday, 25 December 2025



## New Year's Eve diner

€185 per person

### Canapés



Lobster carpaccio, horseradish and oscietra caviar



Foie gras, squash and capon,  
pickled butternut and mandarin orange



Scallops, Jerusalem artichokes and black truffle croquette



John-Dory, champagne sauce, braised cauliflower  
and cauliflower and hazelnut vinaigrette



Wagyu beef, pressed porcini mushrooms,  
port wine gravy and pearl onions



Grand cru chocolate, gianduja, pear, and vanilla espuma



Mignardises