



Festive Menu

110€ inc.VAT per person

WELCOME

Warm cheese gougères with melted Gruyère

Served with a glass of Henriot Champagne – Cuvée Brut Souverain

STARTERS

Beechwood-smoked salmon

Lemon cream and Finnish toast

Served with a glass of Chablis – Cuvée Saint Martin 2024

OU

Half-cooked duck foie gras terrine

Quince chutney and toasted brioche

Served with a glass of Tariquet Première Grive 2023

MAIN COURSES

Seared scallop trio

Light truffle-infused jus, caramelized endives and glazed polenta medallion

Served with a glass of Pouilly Fumé – Château du Tracy Organic 2023

OU

Honey-glazed guinea fowl supreme

Crushed Ratte potatoes and chestnuts with salted butter

Served with a glass of Château Larose Trémière – Lalande-de-Pomerol 2022

CHEESE

Optional – €15 per person, VAT included

Matured Comté cheese with winter chutney

DESSERTS

Mini Mont-Blanc log, with chestnuts and candied citrus

OU

Pineapple verrine, with soft financier cake

Drinks included per guest: the beverages listed on the menu, mineral water, and one coffee or tea.

The menu selection (starter – main course – dessert) must be decided in advance.

The Chef will adapt the dishes in case of a vegetarian diet or food intolerances.

