

Festive MENU

Set evening menu on December 24th and 31st, 2025

49€*per person (without drinks)

AMUSE-BOUCHE

Mushroom tartlet with Tonka bean and nori seaweed

STARTER

Trout gravlax, horseradish cream, radish carpaccio & mini blinis

or

3 Marennes - Oléron No. 3 oysters, in the Chef's signature style

or

Pan-seared foie gras, gingerbread crumble and cauliflower purée

MAIN COURSE

Scallops with parsnip mousseline, Morteau sausage and pepper sauce

or

Truffle risotto with black garlic and mushrooms

or

Duck tataki with teriyaki sauce, chestnuts and roasted squash

CHEESE (+5€)

Rocamadour goat cheese, fig chutney

or

Black truffle Gouda with mesclun salad and oregano focaccia

DESSERT

Frozen nougat with pink pralines, raspberries and pistachios

or

Chocolate crèmeux with clementines, candied kumquat and pecans

* Net prices in euros per person, service and VAT included, excluding drinks.

A list of allergens is available from our staff. Excessive drinking is dangerous for your health – please consume alcohol in moderation.