

Christmas Eve dinner

Thursday 24 December, 8.00 pm | La Terrasse restaurant

APPETISER

Butternut squash soup,
poached quail's egg, black truffle cream

STARTER

Duck homemade foie gras,
Roscoff onion confit,
pomegranate jelly with Maury wine,
warm brioche

DISH

Capon fricassee with porcini mushrooms,
champagne sauce,
caramelised baby potatoes, roasted vegetables

DESSERT

The pastry chef's Yule logs:
"Noël au soleil", "Minuit cacao",
"Hiver Gourmand"

€ 69

Net price per person without drinks.
Children's price: €39 (aged 6 to 12) – Free for children under 6.

RESERVATIONS : +33 (0)4 50 40 34 34 - evenement.divonne@partouche.com