



- CHRISTMAS EVE MENU -

€280 / person

- Wine Pairing -

€120 / person

Galice sea urchin, shellfish jelly

Champagne Jacquesson, Cuvée 746

Pressed duck foie gras from the Landes region, apple & quince marmalade, toasted brioche

Alsace, 2019, Riesling, Grafenreben, Domaine Bott-Geyl

Carpaccio of sea scallops, cooked and raw « poivrade » artichokes, parmigiano reggiano

Bourgogne, 2019, Chablis 1^{er} Cru Butteaux, Domaine Pattes-Loup

Quickly fried sea bass, stewed leeks, Champagne & caviar sauce

Vallée de la Loire, 2022, Sancerre, Domaine Vacheron

Roasted beef filet, yellow wine morel mushrooms

Vallée du Rhône, 2018, Côte-Rôtie, Fortis, Domaine Stephane Montez

Truffled Brie de Meaux

Exotic fruits freshness

Hongrie, 2016, Tokaji Forditas Furmint, Royal Tokaji

Mont Blanc

Coffee and delicacies

