



- WINES BY THE GLASS -

14cl

Champagne

- Bollinger, Spécial Cuvée Brut 28
- Pierre Moncuit, Brut Rosé 28

Vin Blanc

- 2020 • Languedoc-Rousillon, Domaine de Montcalmès 20
- 2022 • Vallée du Rhône, Condrieu, La Petite Côte, Domaine Cuilleron 24
- 2020 • Bourgogne, Viré-Clessé, Quintaine, Domaine de la Bongran 28

Vin Rouge

- 2022 • Vallée de la Loire, Sancerre, Domaine Vacheron 18
- 2014 • Languedoc-Roussillon, Pic-Saint-Loup, Métairies du Clos, D. Clos Marie 24
- 2018 • Vallée du Rhône, Côte-Rôtie « Fortis », Stéphane Montez 29
- 2016 • Bordeaux, Margaux, Ségla 35

Vin Doux

10cl

- 2019 • Sud-Ouest, Jurançon, Domaine Uroulat (14cl) 20
- 1985 • Languedoc-Roussillon, Maury, Vintage '85, Domaine Mas Amiel 24
- 2016 • Hongrie, Tokaji Forditas Furmint, Royal Tokaji 25

Porto

- Niepoort Tawny 12
- Niepoort 20 Ans Tawny 24



The whole team of Le Violon d'Ingres wishes you a happy holiday season !



- CHRISTMAS MENU -

260€ / person

- Wine Pairing -

120€ / person

- Starters -

- Crab remoulade with dill, lemon-flavored cream sauce 63 €
- Pan-seared duck foie gras with seasonal fruits 68€
- Roasted scallops with garlic butter 63€

- Main Courses -

- Pan-seared turbot with semi-salted butter, barigoule-style artichokes 88€
- Free range pigeon cooked in a puff pastry Wellington style, salmis sauce 88€
- Crispy veal sweetbreads, yellow wine sauce 92€

- Deserts -

- Truffled Brie de Meaux 16€
- Mont-Blanc 24€
- Grand Marnier Soufflé 23€
- Traditional millefeuille with light vanilla whipped cream 23€
- Profiteroles with Bourbon vanilla, Guanaja chocolate sauce 23€

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