



- 2026 CHRISTMAS EVE DINNER MENU -

280€ / person

- Food & Wine Pairing -

€120 / person

Champagne, Philipponnat, Rosé Brut

Amuse-Bouche

Landes duck foie gras terrine, delicate Port jelly

Scallop carpaccio, artichokes and black truffle

Burgundy, 2020, Chablis 1er Cru Butteaux, Domaine Pattes-Loup

Roasted blue lobster, Saint-Estèphe wine sauce, braised celery

Loire Valley, 2024, Saumur-Champigny, La Marginale, Domaines des Roches Neuves

Bresse chicken supreme stuffed with black truffle, delicate chestnut stuffing

Bordeaux, 2018, Saint-Julien, Château Moulin-Riche

Truffle Brie de Meaux

Clementine and chestnut Vacherin

Hungary, 2016, Tokaji Forditas Furmint, Royal Tokaji

Coffee and petits fours





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- Starter -

Spelt from the Sault region prepared like a risotto with black truffle €75

Pan-seared duck foie gras, quince chutney, pear in red wine €68

Langoustine ravioli, shellfish emulsion €65

Noix de coquille Saint Jacques en carpaccio, artichaut et truffe noire €72

- Main Course -

Roasted blue lobster, Saint-Estèphe wine sauce, braised celery €90

Roasted turbot meunière style €86

Bresse chicken supreme stuffed with black truffle, delicate chestnut stuffing €95

Simmental beef tenderloin with pepper, potato mousseline €85

Or Rossini style €125

Landes farm-raised pigeon baked in puff pastry, salmis sauce €78

- Desert -

Brie de Meaux truffé 20€

Traditional millefeuille, light Bourbon vanilla cream €20

Warm Grand Marnier soufflé €20

Clementine and chestnut Vacherin €20

Bourbon vanilla profiteroles, Guanaja chocolate sauce €20





- 2026 NEW YEAR'S EVE DINNER MENU -

€320 / person

- Food & Wine Pairing -

€160 / person

Champagne, Bollinger, Special Cuvée, Brut

Amuse-Bouche

Galician sea urchin, shellfish jelly and Ossetra caviar

Landes duck foie gras terrine, delicate Port jelly

Burgundy, 2022, Beaune, Domaine de la Vougeraie

Scallop carpaccio, artichokes and black truffle

Provence, 2023, Palette, Château Simone

Roasted blue lobster, Saint-Estèphe wine sauce, braised celery

Loire Valley, 2024, Saumur-Champigny, La Marginale, Domaines des Roches Neuves

Bresse chicken supreme stuffed with black truffle, delicate chestnut stuffing

Bordeaux, 2018, Saint-Julien, Château Moulin-Riche

Truffle Brie de Meaux

Clementine and chestnut Vacherin

Hungary, 2016, Tokaji Forditas Furmint, Royal Tokaji

Coffee and petits fours

Net price, including VAT and service – all our dishes are homemade using fresh, unprocessed ingredients





- 2027 NEW YEAR'S DAY MENU -

€260 / person

- Food & Wine Pairing -

€120 / person

Champagne, Bollinger, Special Cuvée, Brut

Amuse-Bouche

Galician sea urchin, shellfish jelly and Ossetra caviar

Landes duck foie gras terrine, delicate Port jelly

Burgundy, 2021, Viré-Clessé, Quintaine, Domaine de la Bongran

Roasted blue lobster, Saint-Estèphe wine sauce, braised celery

Loire Valley, 2024, Saumur-Champigny, La Marginale, Domaines des Roches Neuves

Bresse chicken supreme stuffed with black truffle, delicate chestnut stuffing

Bordeaux, 2018, Saint-Julien, Château Moulin-Riche

Truffle Brie de Meaux

Clementine and chestnut Vacherin

Hungary, 2016, Tokaji Forditas Furmint, Royal Tokaji

Coffee and petits fours



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- Desert -

Truffle Brie de Meaux €20

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Warm Grand Marnier soufflé €20

Clementine and chestnut Vacherin €20

Bourbon vanilla profiteroles, Guanaja chocolate sauce €20

