

CHRISTMAS EVE MENU

Menu for information only

APPETISER

Scallops with a herb viennoise crust, toasted chesnut chips and a fine butternut squash cream

STARTER

South-west region confit duck foie gras with a variation on pears

MAIN DISH

Roast veal served with its jus and truffle-scented confit winter vegetables

CHEESE

Cheese matured by our Maître Fromager served with dried fruit and nut bread

DESSERT

Double chocolate Christmas tree

PETITS FOURS

Macaroons and chocolates

DRINKS & WINES

One bottle of Mâcon Villages between four people

One bottle of PDO Lussac Saint-Emilion Château Pont de Pierre between four people

One glass of Jacquart Mosaïque Champagne per person

Mineral water and coffee

CHRISTMAS MENU

Menu for information only

APPETISER

Ceviche-style marinated prawns, sweet onion panna cotta and mango chutney

STARTER

Chicken, foie gras, prune and chestnut pâté in a crust, confit pear marmalade with star anise and nashi pear

MAIN DISH

Slow-cooked confit veal and layered potatoes with Périgueux truffle and white wine jus

CHEESE

Cheese matured by our Maître Fromager served with dried fruit and nut bread

DESSERT

Double chocolate Christmas tree

PETITS FOURS

Macaroons and chocolates

DRINKS & WINES

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