

Appetizer

Vermicelli fritter langoustine, fennel cream

Starter

Foie gras carpaccio, candied kumquat and smoked duck cutlets brioche

Main courses

Pan-fried scallop, butternut cream, bacon and nuts crisps

Quince and Champagne sorbet

*Herdshire filet in wrapped in pastry case of bone-narrow, Château potatoes
with truffle and chestnut*

Cheese

Creamy Roquefort blue-cheese, Muscade flavoured pear

Deserts

Before the desert... "Crème brûlée" and salted peanuts

*Mandarin log
(creamy Timut and chocolate feuilletine)*

Coffee and delicacies

**Christmas Menu - 90 € per person
(drinks not included)**