



**CHRISTMAS EVE MENU**  
DECEMBER 24TH 2024

**Duck foie gras truffle**  
and port wine

**Mediterranean sea bass**  
with Champagne, Baeri Caviar

**Traditional farm capon ballotine,**  
Chestnut and mountain boletus mushroom, roast jus

**Brie de Meaux,**  
with roasted walnut butter

**Granité de Cassis**

**Christmas tree,**  
Like a Mont Blanc, black fruits sorbets and Saint Germain Liquor

**165 euros per person**  
excluding drinks



**CHRISTMAS EVE MENU**  
DECEMBER 31ST 2024

**Osciètre royal caviar,**  
Smoked scallops, dill cream

**Langoustines,**  
Thin and raw slices, Kalamansi oil and tarragon

**Turbot,**  
Potatoe-flakes, bone jus with truffle

**Veal Filet,**  
Pan-fried, parsnip and parsley mousseline

**Brillat Savarin,**  
Grated white truffle

**Corsican Tangerine,**  
Fresh and iced, crunchy meringue

**320 euros per person**  
excluding drinks



[Book online](#)





**GOSPEL BRUNCH**  
WEDNESDAY, DECEMBER 25

**NEW YEAR'S MUSICAL BRUNCH**  
WEDNESDAY, JANUARY 1ST

Salmon gravelax with dill  
Duck foie gras terrine  
Scallops au gratin in a shell  
Special oysters from Maison Giol  
Lobster Bouchée  
Chestnut soup  
Duck rilette with truffle  
Veal sweet bread pâté en croûte

Traditionnal Christmas turkey  
Preserve lamb legg  
Duck breast

21  
Whole local fish  
Plancha grilled king prawns  
Bouillabaisse

Cheese board from our region

Christmas logs from « Nomade »  
Chocolate and vanilla Marshmallows  
Gingerbread with marmelade  
Black currant « Mont blanc »

And others winter treats from our pastry chefs

**165 euros per person**  
**excluding drinks**

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