

CHRISTMAS DINNER

WEDNESDAY, DECEMBER 24TH, 2025

Duck Foie Gras

thin cider jelly, confit Royal Gala apple
Montlouis Sur Loire Domaine François Chidaine,
« Les Bournais », 2023

Delicacy of Sole

vodka butter with thin raw slices, imperial Osetra Caviar

Free range Capon

stuffed under the skin with black truffle, chestnut mousseline
Côte Rôtie Domaine Lafoy, « Prélude », 2022

Vacherin Mont d'or Cheese

walnut bread
Château Chalon, Domaine Berthet-Bondet, 2016

Iced pine cone

Vietnamese chocolate

Just as a hot chestnut

espuma of candied chestnut, confit citrus fruits,
lactic ice cream and cocoa
Champagne Rosé, Billecart-Salmon

5-courses menu: 165 euros

Menu with wine pairing: 275 euros

SAINT SYLVESTRE

WEDNESDAY, DECEMBER 31ST, 2025

Scallops

thin raw slices, imperial Osetra caviar
Saké Pétillant : Mizubasho, « Pure »

Mosaic of Foie Gras and duck

Daikon radishes pickles, shallots confit with Port wine

Blue lobster

cooked in a clementine butter, Chinese artichoke
Chablis 1^{er} Cru, Domaine du Vieux Château, 2014

Wellington beef

truffled jus
Pommard 1^{er} Cru « Les Pouture », Domaine Armand Heitz, 2021

Pressed Comté cheese

with hazelnut

Ispahan frozen macaron

rose, raspberry, litchi

Iced Vacherin

with blackcurrant, Rosé Champagne and a crispy meringue
Muscat de Beaume de Venise, Domaine des Bernardins, 2023

7-courses menu: 320 euros

Menu with wine pairing: 450 euros

[Book online](#)

CHRISTMAS BRUNCH
THURSDAY, DECEMBER 25TH 2025

NEW YEAR BRUNCH
THURSDAY, JANUARY 1ST 2026

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

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

[Book online](#)