



Christmas Eve Menu

Parsley-garlic razor clams.


Parmesan Sacristan.

Truffled chestnut velouté.

Smoked haddock rilette toast.



Pan-seared Landes foie gras, red cabbage and blackcurrant marmalade.



Sole fillet poached in Perrier-Jouët Champagne cream sauce, leek fondue, baby carrots.



Poiré granita, diced apple, fresh grapes, Soureliette cheese.



Grilled beef tenderloin / poached in clarified butter, endive and red onion fondue.


Périgueux sauce.

Truffled roasted sunchoke purée.

Bitter greens salad with walnut oil.



Christmas yule log.



With coffee:

X.O Cognac ganache

Caramelized dried fruits

Candied orange peels

Nougat petals, grapefruit gel

