

December 24 Menu

Dinner

PATIENCE

Scallops, truffled celery cream, citrus sauce

STARTER

Duck foie gras from the South-West, pear and fig chutney, Parisian brioche

MAIN COURSE

Veal rump, slow-cooked root vegetables, Périgieux sauce

CHEESE

Aged cheese, mixed baby greens, dried fruit bread

DESSERT

A CREATION BY MAISON LENOTRE

Citrus and orange blossom mini Yule log

MIGNARDISES

Macaron and mendiant chocolate

DRINKS & WINES

Pommery Champagne – 1 glass as an aperitif and 1 glass with dessert

IGP Vin de Pays d'Oc Chardonnay Viognier* / AOP Médoc*

Mineral water, coffee

*One bottle (75cl) for 4 people

Menu subject to change without notice

Allergies can be accommodated in the menu.