

Christmas Menu

Dinner

PATIENCE

Lightly smoked salmon heart, Jerusalem artichoke cream, and Corsican clementine

STARTER

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

MAIN COURSE

Label Rouge Yellow Chicken from the Landes with morel mushrooms, mashed potatoes, and yellow wine 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 mendiante 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.