December 24 Menu

Dinner

PATIENCE

Smoked salmon centre, creamy cauliflower purée,
herb crumble and Grana Padano

STARTER

Duck foie gras from the South-West with Madagascan
pepper, pear and fig chutney, toasted Parisian brioche

MAIN COURSE

Veal cutlet with morel mushrooms, mashed potatoes,
and vin jaune sauce

CHEESE

Aged cheese, mixed baby greens, dried fruit bread

DESSERT

A CREATION BY MAISON LENÔTRE

Hazelnut and caramel skewer with fleur de sel

MIGNARDISES

Chocolate macarons and mendiants

DRINKS & WINES

Pommery Champagne – 1 glass as an aperitif and 1 glass with dessert
AOP Macon village* / AOP Pessac-Léognan*
Mineral water, coffee

*One bottle (75cl) for 4 people

Allergies can be accommodated in the menu.