Christmas Menu

Lunch

PATIENCE

Thin-crust tart with smoked trout from Brittany, creamy cauliflower and Granny Smith apple, Arenkha eggs

STARTER

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

MAIN COURSE

Sea bass fillet, tender leeks, Sauternes 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
Pays d'OC IGP Chardonnay Viognier* / AOP Médoc*
Mineral water, coffee

*One bottle (75cl) for 4 people

Allergies can be accommodated in the menu.