1st SERVICE

APERITIF

1 glass of crémant with 3 puff pastry

STARTER

Duck foie gras bloc* with fleur de sel, fig chutney, toasted fusette

MAIN COURSE

Farm poularde supreme, mashed potato and wilted carrot or Sea bream fillet, vegetable confit, virgin sauce (only on order)

DESSERT

Christmas logs (chocolate and red fruit)

DRINKS

1 bottle of wine for 2 : Bordeaux Marquis de Fleur (red or white) and 1 bottle of mineral water for 2

2nd SERVICE

APERITIF

1 glass of champagne with 3 appetizers

STARTER

Duck foie gras bloc* with fleur de sel, fig chutney, toasted fusette

MAIN COURSE

Farm poularde supreme, mashed potato and wilted carrot or Sea bream fillet, vegetable confit, virgin sauce (only on order)

DESSERT

Christmas logs (chocolate and red fruit)

DRINKS

1 bottle of premium wine for 2 : Saint-Emilion or Pouilly Fumé and 1 bottle of mineral water for 2

Christmas Eve Menu

* non-contractual menu, subject to change

VEGETARIAN MENU

(only on order)

APERITIF

1 glass of crémant with 3 puff pastry (1st service)

1 glass of champagne with 3 appetizers (2nd service)

STARTER

Butternut cream soup with chestnut chips and croutons flavoured with smoked oil

MAIN COURSE

Risotto with winter vegetables and pleurotus

DESSERT

Christmas Eve sweets

DRINKS

1 bottle of wine and 1 bottle of mineral water for 2 (1st service)
1 bottle of premium wine and 1 bottle of mineral water for 2 (2nd service)

KID MENU

STARTER

Smoked salmon, small blinis and lemon cream

MAIN COURSE

Chicken supreme with gratin dauphinois

DESSERT

Christmas log

DRINKS

2 softs