

Christmas 2018

Pour Commencer

Oyster platter & condiments

Raw and cooked beet truffled vinaigrette

Sunchoke velouté, crispy veal sweetbread & white truffle

Lobster salad, golden quinoa & cilantro condiment

Plats

Roasted cod, mashed butternut, chestnut & truffle shavings

Seared Maine sea scallops, gnocchi

Softly spiced duck breast, root vegetables & pine nuts

Beef filet mignon, pommes Anna, Bordelaise sauce

add seared duck foie gras + 10

add black truffle shaving per gram

Garnitures

Mushroom fricassée + 14

Pommes frites + 9

Green beans + 11

Desserts

Chocolate & bergamote tea yule log

Citrus Norwegian omelette

Candied chesnut "Mont Blanc", arranged rum ice cream

\$95