

# Christmas 2019

## *Pour Commencer*

### **Oyster platter & condiments**

**Raw and cooked beet, truffle vinaigrette**

**Delicate parsnip velouté, crispy veal sweetbread & white truffle**

**Lobster salad, celeriac remoulade & granny smith**

## *Plats*

**Roasted cod, confit butternut & chestnut**

**Seared Maine sea scallops, wilted spinach & matelote**

**Softly spiced duck breast, root vegetables & hazelnut condiment**

**Beef filet mignon, pommes Anna, peppercorn sauce**

add seared duck foie gras + 10

add black truffle shaving per gram + 10

## *Garnitures*

Mushroom fricassée + 14

Pommes frites + 10

Green beans + 11

Mix green salad + 8

## *Desserts*

**Chocolate yule log**

**Lemon & lime tart our way**

**Chestnut & morello "Mont Blanc"**

*\$95*