

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