

Christmas Menu

24 et 25 December

The appetizer

Lobster bisque with Armagnac

Or

6 Oysters Asian-fusion style with candied ginger, soybean oil & Wakamé seaweed

Or

Terrine of Turbot influenced by the game season

Filet of Beef from Ireland L'Huitriere style

Or

Royal Seafood Platter with ½ lobster (10€ suppl)

Or

Rêble de Hièvre (wild Hare) with figs & pepper sauce

Or

Sole Meunière with crayfish and bisque tartar sauce

Pineapple carpaccio, yogurt ice cream and fresh mint

Or

Chocolate cake with vanilla ice cream

59€

