

Menu Noel Brasserie – 105€

Duck foie gras,
Fried, quince chutney, sesame seed tuile

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Roasted scallops
Shellfish bouillon with citronella

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Poultry from Malines stuffed with black truffle
Root vegetables, dauphine potatoes

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Chocolat and clementine Christmas cake

Deposit of 105€/p to guarantee the reservation

Menu Nouvel An Brasserie – 145€

Sea bream carpaccio
Clementine, Baeri caviar

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Foie gras and smoked trout,
Apple, brioche

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Canadian lobster 'à l'armoricaine'
Celeriac and leek

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Filet of doe from our Ardennes
Potato pie with black truffle

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Poached pear with spices,
Champagne sorbet

A glass of champagne offered at midnight

Deposit of 145€/p to guarantee the reservation

Menu Noel Villa – 175€

Mises en bouche

Scallops and foie gras carpaccio, beet

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Roasted bleu lobster
Salsify and sweet chestnut, creamy lobster bisque with citronella

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Guinea fowl from Caussade, crispy leg
Jerusalem artichoke, chanterelles, Albufera sauce, black truffle

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Chestnuts, butternut, clementine

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Chocolate and sesame cake, banana and lime sorbet

Deposit of 175€/p to guarantee the reservation

Menu Nouvel An Villa – 245€

Mises en bouche

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Gillardeau oysters, Dauricus caviar, green apple

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Roasted scallops, chicory, celeriac, black truffle

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Grilled turbot
Risotto of smoked rice, yellow wine sauce

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Back of roe
Bette and chestnuts, Grand Veneur sauce

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Truffled Brillat-Savarin

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Apple in different ways, gingerbread

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Sacher biscuit, blackcurrant, yoghurt sorbet, champagne

A glass of champagne offered at midnight

Deposit of 245€/p to guarantee the reservation