

# CHRISTMAS MENU

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## Appetizer

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Langoustine tartare, iodized emulsion – 8€ extra –

or

Salmon Loch Duart from Scotland smoked by us with juniper berries  
avocado pulp and grated green apples

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Traditional homemade duck pate (roe deer, young partridge, French foie gras)  
squash condiment, blackcurrant cream

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French duck foie gras  
fennel-mandarin chutney and gingerbread

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## Christmas break

Veal consommé and roasted corn emulsion

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Farm turkey thigh and spiral of turkey supreme with black truffles  
Mashed potatoes ratte du Touquet, caramelized chestnuts, cream cardoons

or

Pan-fried in semi-salted butter French wild scallops  
champagne emulsion, quinoa, dried berries, broccoli

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## Christmas log

(caramelized rye flakes, pressed chocolate shortbread, milk chocolate and Timut pepper mousse,  
cream and candied lemon compote)

80€ per person

45€ per child – 1/2 serving, up to 12 years –

excluding drinks

– Cheese made by our chef – Abondance mousse

– 8€ extra –

Credit card required for all reservations

No changes in menu are possible – Dessert cannot be replaced by cheese