



CHRISTMAS MENU

69 € / pers.

Aperitif, Starter & Main Course of choice, Trou Normand, Cheeses, Dessert

Glass of Champagne Taittinger, Appetisers

Homemade Duck Foie Gras,
Trio of Chutneys, Toasted Brioche & Ginger Bread

Salmon Gravlax infused with Dill & Pink Peppercorn,
Scallop Carpaccio, Lime & Ginger

Free Range Cockerel Stuffed with Mushrooms, Cognac Sauce &
Homemade Mashed Potatoes With its Burst of Hazelnuts

Roasted John Dory Fillet, Champagne Sauce &
Honey Glazed Seasonal Vegetables

Trou Normand (Apple Sorbet & Calvados)

Selection of Cheeses,
Mixed Baby Leaf Salad with Nuts

Homemade Yule Log of Chocolate and Grand Marnier