



Christmas menu

STARTER

*Foie Gras Escalope
Brunoise of Apples with Mild Spices and Tangy Juice*

MAIN

*Guinea Fowl Supreme
Rich Truffle-infused Jus
Roasted Parsnips and Creamy Leek Risotto with Sprouts*

DESSERT

*Yule Desire Log from Métayer Manufacture
Vice-World Pastry Champion*

APERITIF

Cranberry Mimosa

*1/2 Bottle of Wine
Pavillon St Jacques Lalande de Pomerol*

Price: 164€ Per Person