



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 Champagne

Price: 189€ Per Person + VIP SEATING