



Christmas Menu VIP SEATING

APERITIF

Cranberry Mimosa

STARTER

*Scallop of Foie Gras
Apple Brunoise with Sweet Spices
Tangy Juice*

MAIN COURSE

*Supreme of Guinea Fowl
Rich Truffle Sauce*

- *Roasted Parsnips and Creamy Risotto with Pearl Onions
and Vegetable Shoots*

DESSERT

*Bûche of Desire by La Manufacture Métayer
Vice World Champion of Pastry*

DRINK

1/2 Bottle of Champagne

PRICE PER PERSON

189€

DINER-SHOW-CLUB

