



# Christmas Menu



## 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 Wine*
- *Pavillon St Jacques*
- *Lalande-de-Pomerol*



## PRICE PER PERSON

164 €

DINER-SHOW-CLUB

