

Christmas Menu

TUESDAY 24TH DECEMBER 2019

AMUSE BOUCHE

Oyster jelly, Yuzu emulsion



ENTREE

Scallops,
Grapefruit vinaigrette, butternut brunoise



FISH

Sole,
Fine prawn stuffing, pea cream



MEAT

Smoked Beef Fillet,
With vine shoots, potatoes and its juice



CHEESE

Creamy Fourme d'Ambert,
Cherry compote with fennel



DESSERT

Christmas Pearl,
*Candied pink grapefruit, Sancha green tea sherbet,
Namelaka yuzu, litchi mousse*

PRICE : 95€

Wine pairings in 5 steps
Plaisir 45€ - Prestige 90€

