

Happy New Year!

New Year's Day Lunch - 2019



Amuse Bouche

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Ravioli of Duck Foie Gras, with a Port and Truffle Reduction

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Golden Scallops, with Lemon Butter

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Slices of Venison with Huntsman's Sauce and a Compote of Quince, Chestnuts, Celery and Cranberry

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Three Regional French Cheeses

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New Year's Dessert and Candied Chestnuts

160 euros per person / the possibility to change a dish

Please note that your reservation will not become definitive prior to our receiving a transfer for an advance of 80 euros per person

Our best wishes for 2019!