

Dinner of the Kings

Monday, December 24, 2018
The Magic of Christmas Eve



Scrambled Eggs with Caviar, Smoked Salmon Tartare and Lobster Jelly

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

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Wild Coastal Sea Bass, Browned in Virgin Olive Oil

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Tender Slices of Venison with Huntsman's Sauce
Chestnut, Celery, Apple and Cranberry Mousse

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Three Regional French Cheeses
Salad of Lamb's Lettuce, Walnuts and Dattier Grapes

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Christmas Dessert with Chocolates and Seasonal Miniature Sweets

160 euros per person / the possibility to change a dish / extended dinner

Please note that your reservation will not become definitive

Prior to our receiving a transfer for an advance of 80 euros per person

Sharing the warmth of the holiday season!