



Christams Eve Dinner – December 24, 89€

Aperitif

Cheese Gougères with Mornay Sauce
Seared Foie Gras Toast
Iberian Ham Croquetas

First course

Smoked Salmon, Country Bread, Lemon Butter and Salmon Roe

Second course

Japanese BBQ Langoustines, Heads in Cappuccino

Fish Course

Roasted Turbot with Lightly Salted Butter, Shellfish, Creamy Marinière Jus, Brussels Sprout Salad

Meat Course

Free-range Poultry with Yellow Wine and Morel Mushrooms, Mashed Potatoes with Walnuts

Cheese

Plate of cheeses

Pre-dessert

Yuzu in Sorbet, Espuma and Meringue

Dessert

Traditional Christmas Yule Log