

Christmas Menu

'Petite Fête Gourmande'

Monday 24th December 2018

'Albert 1^{er}' gastronomic restaurant

Menu 120 Euros per person, not included drinks

*Scallops cooked on embers,
barley and celery cooked like a risotto,
"pousses en claire" oyster, almond foam.*

*Pan-fried line-caught seabass, beetroot, watercress and
black garlic condiment.*

*Roasted free range milk-fed veal chop minute smoked with juniper,
potatoes and "Cévennes" sweet onion, old balsamic sauce.*

Fresh and matured cheeses

*The Yule logs trolley,
fresh seasonal fruits and homemade sorbet.*

Petits fours and chocolates.