



Christmas Eve Menu
'Petite Fête Gourmande'
Tuesday 24th December 2019
125 €/person, not included drinks

Dublin Bay prawn and Buddha's hand lemon just snacked,
claw's stock and creamy lemon



Steamed red mullet, fondante and crispy potatoes,
seashells and fish bones juice with coral sea urchin



Poached Guinea fowl breast from 'La Cour d'Armoise', stuffed
button mushrooms with liver and black truffle, buckwheat sabayon



Fresh and matured cheeses



The Yule logs trolley,
fresh seasonal fruits and homemade sorbet



Petits fours and chocolates