



*Christmas Day Menu*  
*'Petite Fête Gourmande'*  
*Wednesday 25<sup>th</sup> December 2019*  
*125 €/person, not included drinks*

Goose foie gras in two different ways :  
- half-cooked, quince and hibiscus  
- pan-fried, spiced stock



'Petit bateau' sole fish, Jerusalem artichokes pressé,  
Alba white truffle



Deer filet cooked on embers, confit leg, squash,  
chestnut flour gnocchi and 'Grand Veneur' sauce



Fresh and matured cheeses



The Yule logs trolley,  
fresh seasonal fruits and homemade sorbet



Petits fours and chocolates