



Christmas Menu

Set Menu (Starter + Main Course + Dessert): €85 per person
or à la carte

AMUSE-BOUCHE

Inspired by the Chef

STARTERS

Homemade Foie Gras "mi-cuit"

Toasted Brioche, Exotic Fruit Chutney - €25

ou

Steamed Lobster Ravioli, Shellfish consommé -
€25

MAIN COURSES

Slow-Cooked Capon Supreme

Morel Mushroom and Vin Jaune Sauce,
Butternut Squash Purée - €45

ou

"Surf & Turf" Monkfish Medallion wrapped in Bacon
Glazed Vegetables,
Classique white butter Sauce, mashed potatoes - €45

DESSERT

"La Cabane" Christmas Yule Log