

CHRISTMAS MENU

3-COURSE - 49,5

entree, plats & dessert

4-COURSE - 59,5

*entree, entrée chaude,
plats & dessert*

5-COURSE - 72,5

*entree, entrée
chaude, plats,
dessert & fromage*

ENTREE

COCKTAIL DE CREVETTES

*shrimp cocktail made with prawns, cocktail
sauce, butterhead lettuce, and crudités*

ENTRÉE CHAUDE

BRIOCHE AU GIROLLES «v»

*brioche with duxelles and sautéed chanterelles
supplement: black winter truffle - 10*

PLATS

MAGRET DE CANARD

*duck breast fillet, potato truffle purée,
parsnip, and duck jus*

DESSERTS

BABA AU RHUM «v»

with brandied raisins and vanilla ice cream

FROMAGE

PLATEAU AU FROMAGE «v»

selection of French cheeses from Fromagerie Kef



CRÉMANT PER GLASS	€8,75
CHAMPAGNE <i>Blanc de Blancs Grand Cru - Chardonnay</i>	€14,50
HUÎTRE <i>Fine de claire oyster with mignonette and lemon</i>	€4,50 p.p.