



MENU DE noël

AMUSE-BOUCHE

GOUGÈRE

PARMESAN / TARTUFATA / CIBOULE

CROUSTILLANT DE CREVETTE NOBASHI

BASILIC / CHILI GARLIC

BROCOLINETTE

BUBU ARARE / JALAPEÑO / CITRON VERT / COCO / MENTHE

MAIN COURSES

NOIX DE SAINT-JACQUES

CRÈME IODÉE / NOISETTE / TOBIKO / CONCOMBRE / GRANNY / BLINIS

HOMARD 'RAVIOLE'

DAM DAM / PAMPLEMOUSSE ROSE / DAÏKON / RADIS / SÉSAME / AIL FRIT

POULARDE FERMÈRE

FAÇON DEMI-DEUIL / FOIE GRAS / TRUFFE / CÉLERI RAVE / GIROLLES / ÉCHALOTE

DESSERTS

LA BÛCHE DE NOËL

CAFÉ, INFUSION & MIGNARDISES



*A gourmet experience built around carefully selected ingredients, where
each dish reflects the generosity of our cuisine and the finesse of its
flavours.*