



DU 1ER AU 19 DÉCEMBRE

MENU

Spirit of Christmas

AMUSE-BOUCHES

STARTERS

Celery feuille-à-feuille

infused with Brittany vanilla, dill, hazelnut-butter emulsion

Scallops in two services

seared and carpaccio, parsnip purée and fir-honey glazed chestnut

MAINS

Risotto with white truffle from Istria

cheese cream, intense vegetal jus, spinach coulis

Capon from Arnaud Tauzin

yuzu ponzu glaze with French soy, crushed pistachios

DESSERTS

Champagne granita

pink grapefruit sorbet, crispy meringue, almond

75% dark chocolate

hazelnut praline and melanosporum black truffle, vanilla ganache

PETITS FOURS

195 €