



CHRISTMAS EVE MENU

Hoist the sails

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## Gourmandise from here

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Duck Foie Gras

Semi-cooked foie Gras in Madeira sauce

Mushrooms condiment

Brioche bread with porcini mushroom

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### Breton lobster

Half lobster tail roasted in salted butter

Claws agnolotti, fresh citrus fruit

Green curry & lemongrass emulsion

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Farmhouse guinea fowl from Ain

Grilled guinea fowl confit

Dauphine potatoes smoked with pine tree

Poultry juice with yellow wine sauce

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### Selection of cheeses from our valleys

Walk from farm to farm

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Quince in two ways

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### The chocolate

Praline chocolate cloud and crisp

Cocoa tuile, Madagascar vanilla ice cream

Almond crisp

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Last of the rope

140€ per adult - 90€ per children
Excluding drinks