

Christmas Eve Menu

Saturday 24th December

Price
120€ * /60€ **

AMUSE-BOUCHE

Blue lobster médaillon au gratin, black truffle and tarragon

PITHIVIERS

Pigeon and duck foie gras pithivier with porcini, light pork jus

ROASTED TURBOT FILET

*Caramelised jerusalem artichoke purée,
shellfish in a shallot, lemon beurre blanc*

SLOW ROASTED RUMP OF VEAL

Truffled potatoes, chanterelles, foie gras jus

CHEESE TROLLEY***

from the house of Pellegrini

DESSERTS

Exotic freshness

*Chestnut treat, blood orange pearls,
notes of green cardamom*

*Single price per person, excluding drinks

**Single price per child, excluding drinks

*** Supplement 20€ per person

**** Food and wine pairing 80€/person



Christmas Lunch

Sunday 25th December

at Les Vignes restaurant
90€ * /45€ **

AMUSE-BOUCHE

Scallops tartare, celeriac and green apple with lime

FOIE GRAS

Homemade duck foie gras terrine, fine Sauternes jelly, brioche toast

SEABASS COOKED ON THE SKIN

*Light parsnip purée with grilled langoustine,
champagne foam*

TRADITIONAL STUFFED CAPON

*Chestnuts, caramelised hazelnut,
buttered green cabbage, truffled poultry jus*

CHEESE TROLLEY***

from Maison Pellegrini

DESSERTS

Fine mulled wine jelly, four spice ice cream, gingerbread crisp

On the cocoa road

*Single price per person, excluding drinks

**Single price per child, excluding drinks

*** Supplement 20€ per person



Christmas Dinner

Sunday 25th December

at Les Vignes restaurant
75€ * /40€ **

SNAIL PUFF

with parsley

OYSTER

Fine de Claire N°3 oysters, cold, au gratin, tartare

MAIN COURSE

*Steamed half-salted cod filet,
light broccoli purée, shellfish jus*

OR

*Sautéed beef filet, Anna potatoes and mushrooms,
bone marrow, red wine jus from our domaine*

CHEESE TROLLEY***

from Maison Pellegrini

DESSERT

*Caramelised apple tatin, crispy granola,
cottage cheese sorbet*

*Single price per person, excluding drinks

**Single price per child, excluding drinks

*** Supplement 20€ per person

