Christmas MENU

STARTERS

Langoustine
Dauricus Caviar - Aigrelette - Apple -
Cucumber - Piedmont Hazelnut - Blinis

Roasted Scallops
Kimchi Cabbage - Pear - Parmigiano -
Sesame - Kaffir Lime - Dill

MAIN COURSE

Farm-Raised Chicken “Demi-deuil”
Foie gras - Truffle - Wild Mushrooms -
Celeriac - Candied Belgian Endives

DESSERT

Traditional Christmas Log
Dulce - Raspberry - Pine needle and nuts