

II/4, faubourg

Christmas' Eve

WEDNESDAY, 24 DECEMBER 2025

Duck foie gras

Confit, artichoke and black truffle

Langoustine

Roasted, lime bisque
Carrot and ginger mousseline

Line-caught sea bass

With caviar
Ratte potatoes, Nantais butter

Bresse chicken

In two cookings, candied "Monarch" celeriac
Chestnuts and black truffle

Christmas Tree Log

Chocolate, vanilla, melilot

€495

II/4, faubourg

Christmas' Eve

WEDNESDAY, 24 DECEMBER 2025

Vegetarian menu

Artichoke « Feuille à feuille »

Melanosporum truffle

Glazed carrot variation

Ginger and passion fruit

Potato Cappuccino

Black truffle

« Monarch » celeriac pie

White truffle and chestnut, roasted vegetables juice

Christmas Tree Log

Chocolate, vanilla, melilot

€395

II4, faubourg

New Year's Eve

WEDNESDAY, 31 DECEMBER 2025

Blue Lobster

As a carpaccio

Seasoned with caviar and avocado

Scallops

Candied with black truffle butter

"Pot-au-feu" vegetables

John Dory

With cockles

Artichoke variation

Hereford beef fillet

« Rossini » style

Potato cappuccino with black truffle

Exotic fruits Baked Alaska

Flambéed with aged rum

€695

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Melanosporum truffle

Glazed carrot variation

Ginger and passion fruit

Potato Cappuccino

Black truffle

« Monarch » celeriac pie

White truffle and chestnut, roasted vegetables jus

Exotic fruits Baked Alaska

Flambéed with aged rum

€595