EPICURE

112 FBG ST HONORÉ · PARIS

Christmas' Eve

THURSDAY, DECEMBER 24TH 2026

DUCK FOIE GRAS AND TRUFFLE
Delicate Port wine jelly.

LOBSTER BELLEVUE
Vegetable macedoine with caviar,
Russian-style mayonnaise.

DOVER SOLE AND SCALLOPS
Presented in a turban style,
Champagne and shellfish sauce.

FARM POULTRY
Roasted, with a vegetable fricassee,
Seasoned jus.

TRUFFLED BRIE
Lamb's lettuce salad.

CHRISTMAS LOG
Frozen nougat.

GRAND CRU CHOCOLATE TART
Black truffle.

980€

EPICURE

112 FBG ST HONORÉ · PARIS

Christmas Eve

THURSDAY, DECEMBER 24TH 2026

Vegetarian Menu

BLUE HUNGARIAN PUMPKIN
Yuzu and marigold.

WHITE TRUFFLE
Parmesan and chestnut ravioli,
Vegetable velouté.

CELERIAC
Lovage and black truffle risotto.

VEGETABLE FRICASSEE
Morvan hazelnut jus.

TRUFFLED BRIE
Lamb's lettuce salad.

YULE LOG
Frozen nougat.

GRAND CRU CHOCOLATE TART
Black truffle.

€ 700

EPICURE

112 FBG ST HONORÉ · PARIS

New Year's Eve

THURSDAY, DECEMBER 31ST 2026

LANGOUSTINE
Tartare style,
Crispy Menton citrus wafer.

KING CRAB
Steamed king crab with Osciètre caviar,
Shellfish butter.

SCALLOPS
With truffle, Florentine style,
Grilled scallop trimming jus.

DOVER SOLE
Steamed with Champagne,
Shellfish enhanced with kumquat,
Imperial caviar sabayon.

POULTRY SUPREME
Truffle-studded free-range chicken breast,
Vegetables cooked in broth,
Albufera sauce.

BLEU CIRÉ CHEESE
Monbazillac jelly.

MENTON LEMON
Candied and fresh,
Imperial caviar.

PANETTONE
Vanilla, orange and candied raisin ice cream,
Caramelized panettone tuile.

1300€

EPICURE

112 FBG ST HONORÉ · PARIS

New Year's Eve

THURSDAY, DECEMBER 31ST 2026

Vegetarian Menu

WINTER VEGETABLES
Cooked and raw,
Truffle Caponata.

WHITE TRUFFLE
Steamed butternut squash pie,
Velouté.

CARROTS
Hay cooked with fresh herbs,
Yellow wine jus.

POTATOES
Watercress gnocchi,
Creamy potato puree with truffle.

SALSIFY AND PARSNIPS
Juniper berries and cep mushrooms,
Lamb's lettuce coulis.

SELECTION OF FRESH AND AGED CHEESES FROM OUR ATELIER

LEMON FROM MENTON
Confit and fresh,
Lemon caviar.

PANETTONE
Vanilla ice cream with orange and candied raisins,
Caramelized panettone tuile.

1000€