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

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
Montbazillac jelly.

MENTON LEMON
Candied and fresh,
Imperial caviar.

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

1300€