Bubble

2018 CHAMPAGNE - SIR WINSTON CHURCHILL
POL ROGER

White

2021 PALETTE
CHÂTEAU SIMONE

White

2023 SANCERRE - HARMONIE
VINCENT PINARD

Red

2023 MONTHÉLIE 1ER CRU - LES DURESSES
DOMAINE DES COMTES LAFON

Dessert

2023 JURANÇON
DOMAINE VIGNAU LA JUSCLE

MENU 390€
WITH WINE PAIRING 590€

CHRISTMAS EVE DINNER
DECEMBER 24, 2026

Aperitif

Gillardeau special N°1 oyster

Baccarat sea scallop with rose Duck foie gras

from Les Landes with soft spices Smoked trout

from Banka fillet with pink berries

Cornes d'abondance puff pastry

Bouillabaisse gelée with sea urchin, crunchy vegetables

Oven-baked John Dory with lemon, potato, caviar

Roasted corn-fed chicken with black truffle,

spaghetti gourd, chestnuts and rosemary

Truffled crémeux du Mont Saint-Michel cheese, bitter salad

Raw and cooked citrus, Campari granité

Bubble

2018 CHAMPAGNE - SIR WINSTON CHURCHILL
POL ROGER

White

2024 RIESLING GRAND CRU
SOMMERBERG - JV - ALBERT BOXLER

White

2023 BEAUNE - MONTAGNE ST DÉSIRÉ
DOMAINE DE LA VOUGERAIE

Red

2022 SAINT-JOSEPH
JEAN-LOUIS CHAVE

Dessert

2003 PORTO - COLHEITA
QUINTA DO NOVAL

MENU 490€

WITH WINE PAIRING 740€

NEW YEAR EVE DINNER DECEMBER 31, 2026

2026

Aperitif

Gillardeau special N°1 oyster

Kristal caviar from Kaviari house

Duck foie gras from Les Landes with soft spices

Smoked trout from Banka fillet with pink berries

Cornes d'abondance puff pastry

Raw sea scallop and radish, sweet and sour sauce

Roasted lobster with sea-scented potatoes, iodized condiment

Truffled medallion of veal,

winter vegetables cooked with Château d'Arlay wine

Grande Réserve Comté, marmelade and crackers, mixed salad leaves

Chocolat from our Manufactureand citrus delight

2027