

## **CHRİSTMAS MENU**

DINNER 24 & LUNCH 25 OF DECEMBER 2022

## STARTER

Confit duck foie gras, 4 spice brioche, citrus and pink berry condiment

or / and

Crab open raviole, tarragon and lemon

## MAIN

Back of deer, truffled Anna potatoes, grand veneur sauce

or

Monkfish, Jerusalem artichokes and black truffle

## DESSERT

Vanilla, hazelnut and caramel yule log

or

**Chestnut and clementine Mont blanc** 

75 € WITH ONE STARTER, EXCLUDING DRINK 95 € WITH TWO STARTERS, EXCLUDING DRINK