

CHRISTMAS EVE DINNER MENU

Tuesday, December 24th, 2019

900€

2008 - Dom Pérignon

2010 - Sauternes - Château Guiraud

2007 - Riesling - Frédéric Emile
Domaine Trimbach

2011 - Puligny-Montrachet 1^{er} cru Referts
Domaine Marc Morey

2011 - Hermitage - Domaine Yann Chave

2004 - Rivesaltes Ambré
Domaine Gardiés

Oyster and caviar
Vegetables cooked in a salted crust,
black truffle condiment

Confit duck foie gras, quince variation

Lobster, Jerusalem artichokes,
cooking jus

John Dory,
butternut squash 'scales' and caviar

Back of venison,
chestnuts and black truffle

Resin smoked pear

Delicacies