

★★ CHRISTMAS DINER ★★

85€ served with a glass of Ayala Brut Champagne

STARTER

Langoustine ravioli,
Black truffle, leeks & tarragon bisque

PLAT

Our Ballotine of capon mushrooms
Black truffle, chestnuts & Albufera sauce

CHEESE

Selection of our cheese maker Bellevaire

DESSERT

Log from Maison Breguet
with clementine chocolate and chestnut honey



★★ New Year's eve MENU ★★

95€ accompagné d'une flûte de champagne Ayala brut Majeur

STARTER

Foie Gras marbled with Kampot red pepper & confit

FISH

Scallops with Jerusalem artichoke
kumquat & noix de macadamia nuts

MEAT

Beef from Galicia, with tuberous chervil
& black truffle beef jus

CHEESE

Sélection of our cheese maker Bellevaire

DESSERT

Our roasted pineapple in amber rum baba 4 years old,
crumble, tangy syrup & coconut ice cream

