



Christmas Menu

*Duck foie gras with black balsamic vinegar
&
Seriola marinated with finger lime
Kumquat marmalade with miso and truffle*

Brittany scallops
*Royale-style with truffle smoked bacon
Emulsion of cèpe mushrooms flavoured with parsley, bread crunch*

Fillet of Sole
*Roasted in salted butter flavoured with rosemary
Purple artichokes with olive mascarpone
Sabayon of sweet onion and truffle-flavoured meat juices*

Roasted veal tenderloin marinated in chimichurri sauce
Crumble of pine nuts, vitelotte potatoes with truffle, poivrade (pepper) sauce

Christmas Dessert

Dainties & Delicacies

Half board supplements for guests of the hotel
*120 Euros per person excluded drinks
70 Euros per child excluded drinks*

Rate for non-resident guests
*205 Euros per person excluded drinks
100 Euros per child excluded drinks*

