

CHRISTMAS
eve dinner

· 24 / 12 / 2020 ·

couvert

Homemade bread · Butters selection · Refined olive oil
smoked salmon Blini with balsamic caviar

starter

“Vichyssoise” · Crispy dried fruits

fish

Confit Cod loin · Potato and cabbage gratin
textures of garlic and black olive

meat

Leg of lamb cooked slowly · Baby spinach and greens
lemon thyme sauce

dessert

Traditional Christmas Sweets
(Drinks not included)

55€
PER PERSON

**christmas
brunch**

25/12 Day Lunch · 52€ per person
Selected drinks included.