



Christmas Menu

3 course-meal - 110\$/person

Oyster

spinach, apple, puffed buckwheat

or

Foie gras

Labrador tea broth, aronia berry, root vegetables

Lobster

morel mushrooms, carrots, ice wine, herb emulsion

or

Pheasant

parsnip, cranberries, oyster mushrooms, radish, birch

Christmas log

marron, cherry

Executive Chef: Clément Hamy



To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.
Thank you for understanding.