



Christmas Menu

7 course meal - 170\$/person

Oyster

spinach, apple, puffed buckwheat

Scallop

chestnut, hazelnut, caviar

Lobster

morel mushrooms, carrots, ice wine, herb emulsion

Foie gras

Labrador tea broth, aronia berry, root vegetables

Pheasant

parsnip, cranberries, oyster mushrooms, radish, birch

Chocolate

whisky, orange

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.