



Holiday Menu

3 course-meal - 110\$/person

Foie Gras Torchon

haskap, spiced Christmas brioche pastry

ou

Trout

Dune pepper sour cream, beets, seaweed

Quail

truffle Albufera sauce, chestnuts, grapes

ou

Monkfish

smoked bacon, salmon caviar, champagne sauce, lobster oil

Chocolate

matcha, hazelnut

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.