

Christmas Brunch

Cold Selections

From the Sea The unmissable

N°3 oysters Delicate pink prawns
Fresh langoustines
Lobster with homemade mayonnaise
Whole trout poached in court-bouillon
Shrimp salad with crisp vegetables
Blini topped with crab meat and lumpfish roe
Homemade gravlax and smoked salmon, trout roe pearls

From the Land

Serrano ham and sun-dried tomato wraps
Butternut velouté with goat cheese and honey bruschetta
Mini truffle croque-monsieur
Assortment of cured meats and aged cheeses
Scrambled eggs with bacon

Warm Delights

Sea Creations

Turbot fillet with champagne sauce and seasonal vegetables
Gratinated scallops, creamy and golden

Land Creations

Guinea fowl supreme with a delicate morel sauce
Sliced beef tenderloin with fine herbs
Truffle gratinated cannelloni

Gourmet Sides

Creamy gratin dauphinois
Baby potatoes sautéed with confit duck gizzards

Dessert

Assortment by pastry Chef Alexandre Mornet

95 EUR per person

Child rate 32 EUR (from 8 to 12 years old)

Parties of 4 or more guests (except in-house guests)

Brunch from 12:00 p.m till 2:00 p.m

