ALLÉNO PARIS

CHRISTMAS EVE
THURSDAY 24 DECEMBER 2026

HERBACEOUS CELERIAC RÉMOULADE ON A FINE JELLY
rehydrated "porridge" and grated white truffle

POACHED FOIE GRAS IN SHELLFISH BROTH
mushroom tobacco

MILKY BUTTON OF AGED COMTÉ
winter black truffle

SEA BASS AIGUILLETTE
squid veil with melted herbs, verdurette sauce

POACHED BRESSE POULARDE WITH LOBSTER BUTTER
and Oscietra caviar
vin jaune emulsion and winter vegetable fondue

"QUARTZ" OF CLEMENTINE
glazed with cognac and crushed fruits

MODERN MERVEILLEUX
flanked with a coffee flavoured butter cream, cocoa mucilage chips

€650 per person, VAT included
Net price, service included, excluding drinks

Reservations: +33 1 53 05 10 00
allenoparis@ledoyen.com
www.yannick-alleno.com

PAVILLON LEDOYEN

ALLÉNO PARIS

CHRISTMAS EVE
THURSDAY 24 DECEMBER 2026

SANCERRE “MÉLODIE DE VIEILLES VIGNES”
Domaine Gaudry 2022

CORTON-CHARLEMAGNE GRAND CRU
Domaine Jean Chartron 2016

HERMITAGE BLANC “CHANTE-ALOUETTE”
M. Chapoutier 2023

BORDEAUX BLANC
Château Monbousquet 2019

CORTON GRAND CRU “LES TOPPES AU VERT”
Domaine Capitain-Gagnerot 2018, magnum

SAUTERNES
Château de Fargues 1998

MADEIRA, 10 YEARS OLD
D’Oliveiras

Wine pairing
€440 per person, VAT included
Net price, service included

Reservations: +33 1 53 05 10 00
allenoparis@ledoyen.com
www.yannick-alleno.com

PAVILLON LEDOYEN