

FESTIVE menu

FROM DECEMBER 1ST, 2025
TO JANUARY 5TH, 2026

STARTER

Normandy scallops, pumpkin,
confit with **FAUCHON Blossom Honey from France**
AOC Chablis, 2023, Domaine Garnier

SEAFOOD MAIN COURSE

Baigorri trout fillet, roasted black salsify, Corsican clementine,
FAUCHON Rosé Champagne beurre blanc, trout roe
FAUCHON Rosé Champagne

MEAT MAIN COURSE

Duck breast from Jean Sarthe Farm, Jerusalem artichoke velouté with black
Melanosporum truffle, Albufera sauce with **FAUCHON sweet red pepper mascarpone**
AOC Crozès-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet

DESSERT

Tender apple with **FAUCHON buckwheat toffee**, Tatin-style ice cream
Château Bouscassé, 2014, Pacherenc du Vic Bilh Brumaire

90€ per person, excluding beverages
Food & Wine Pairings at the supplement of 65€ per person

VTA and service included