



les fermes de Marie

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Christmas Eve

WEDNESDAY 24 DECEMBER 2025

Jerusalem artichoke velouté
with Melanosporum black truffle.

Duck foie gras with Mendiants
and red berry condiment.

Breton scallops
with Baeri caviar cream.

Free-range capon from Maison Miéral,
stuffed cabbage with chestnut.

Reblochon cheese with black truffle cream,
salad with Savoy walnuts.

Mont-Blanc frozen log,
pear and chestnut, elderberry confit.
Mignardises.

INFORMATIONS & BOOKING

+33 4 50 93 03 10 . restaurant@fermesdemarie.com

280€ for adults and children residents with breakfast
or for non-residents. Drinks not included.

