



LES FERMES DE MARIE

Christmas Eve Dinner

THURSDAY, 24 DECEMBER 2026

Chestnut and wild mushroom velouté,
Melanosporum black truffle.

Duck foie gras, delicate Roussette de Savoie jelly,
wild lingonberry and red berry condiment.

Lightly seared scallops,
delicate vodka cream and Baeri caviar, Maison Kaviari.

Roast free-range capon from Maison Miéral,
cabbage stuffed with golden porcini mushrooms, caramelised chestnuts.

Reblochon with Melanosporum black truffle cream,
chicory salad and walnuts from Savoie.

Blueberry yule log,
delicate crisp meringues.

Mignardises.



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INFORMATIONS & RESERVATIONS

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

€290 for adults and children over 12.
€250 for children aged 3 to 12 (€100 for children staying at the hotel on a B&B basis).
Complimentary extras included with your half-board stay.
Beverages not included.