

LE B O R D E A U X

Christmas Eve

24 décembre 2024

Appetizer

Starters

Scallop tartare and wakame seaweed,
Caviar Sturia, vodka gel from Pyla des Vignes

Semi-cooked foie gras terrine, Umeshu mango chutney,
citrus tuile

Main course

Monkfish tail à l'armoricaine, tender potato, shallot confit with cider

Or

Bresse chicken ballotine snacked, pistachio butter,
Jerusalem artichoke purée, truffle juice

Dessert

Manjari chocolate 64%, citrus and yuzu mandarin sorbet

Sweet petits fours

Truffle Brie from Maison Deruelle, young winter shoots. Supplement of 19€ per person

125 €