



Christmas Menu

Saturday December 24th 2011 at Dinner*
Sunday December 25th 2011 at Lunch and Dinner

***Musical animation**
And
Magician (Close up sculptor of balloon)

Starters

Jerusalem artichoke velvety soup with morel mushrooms emulsion

And

Millefeuille layering of half-cooked foie gras, smoked duck breast fillet and poached quince, wild craterellus mushrooms marmalade and toasted brioche-style gingerbread

Fish

John Dory fish fillet with chives and combava butter, sea-scented juice

Meat

Christmas guinea fowl, Matignon-style cepe mushrooms, millefeuille layering of sweet West Indian pumpkins and Victoria pineapple

Dessert

Black Forest Christmas small log cake

Coffee

And delicacies

½ mineral water

68 euros (except wines)
Deposit of 50 percent at the reservation