

CHRISTMAS MENU

Gillardeau Oysters with wakame, samphire and vinegar

Champagne A. Bergère Blanc de Blancs Solera NV



Duck foie gras paired with quince and clementines

*Domaine Thierry Germain 'L'Insolite' 2020
Saumur AOC - BIO*



Fillet of zander served with Champagne sabayon and Sologne caviar



Guinea fowl with Perigord black truffle, Albufera sauce and celery

*Château de Coulaine 'La Diablesse' 2018
Chinon AOC - BIO*



Selection of regional goat cheeses



Christmas Yule Log cake

*Château de Roulerie 2020
Coteaux du Layon AOC*