

# CHRISTMAS EVE MENU

## Amuse-bouche

*Cod ravioli with squid ink in a seafood broth*



## Starter

*Crispy foie gras with citrus fruit*



## Fish

*Roasted scallops, oyster and wakame*



## Meat

*Guinea fowl stuffed with truffle, roasted salsify, pomegranate, buckwheat soufflé and creamy salsify sauce*



## Cheese

*Hard cheese Mille-feuille with truffles*



## Dessert

*Trompe l'oeil tin of caviar, chocolate and cereals with Amboise beer*