CHRISTMAS EVE DINNER
24 DECEMBER

AMUSE-BOUCHE

Lobster velouté with seasonal vegetables, star anise-scented lobster meat, warm blinis

STARTER

French duck foie gras terrine from "Domaine de Limagne", with apples,
apple marmalade, pineapple and yuzu

MAIN COURSE

Free-range Bresse capon, stuffed jumbo morel, roasting jus, vin jaune cream, milk-poached parsnips and salsify

CHEESE

Our selection of local cheeses, crisp salad with walnut oil and Martin-Pouret vinegar

PRE-DESSERT

Chocolate ice cream with Chambord liqueur

DESSERT

Citrus and vanilla entremets with a hint of gingerbread

PETITS FOURS

Chocolate-coated candied orange peel
Marron glacé

PRICE: 145 €

RELAIS DE CHAMBORD