CHRISTMAS DAY LUNCH
25 DECEMBER

STARTER

French langoustine poached in lemongrass broth, parsley and tarragon cream, macédoine-style vegetable salad

or

Poached duck foie gras ravioles, creamy forest mushroom broth

MAIN COURSE

Roasted veal medallions, 36-month aged Comté crust, creamy mashed potatoes with fresh black winter truffle

or

Pan-seared turbot fillet, small stuffed cabbage with sea flavours, rockfish jus

CHEESE

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

DESSERT

Traditional Christmas Yule log with passion fruit and buttercream

or

Chocolate and vanilla vacherin

PETITS FOURS

Chocolate religieuse
Clementine tartlet

PRICE: 85 €

RELAIS DE CHAMBORD