



CHRISTMAS MENU

SCALLOPS

Carpaccio with lime and passion fruit,
Timut pepper lemon pearls

BLUE LOBSTER

Lobster ravioli, glazed with lobster bisque, herb oil pearls

GUINEA FOWL FILLET STUFFED WITH MORELS

Bresse cream with Vin Jaune and morels,
butternut squash in various textures

REINVENTED ABONDANCE TARTLET

Hazelnut shortbread, wild blueberry confit
and Abondance shavings

YULE LOG BUFFET

A selection of shapes and flavors, sliced to order
Fresh fruit skewers and chocolate fountain

MIGNARDISES

Assorted chocolate truffles