



Menu de Noël

Dinner of 24th Décembre and Lunch of 25th Décembre 2025

Appetizer
Poached Camargue oyster,
leeks with vinaigrette

★★★★

Mushroom ravioli,
Pan-fried foie gras and rich broth

★★★★

Pearl red mullet,
Melting potatoes with Vaucluse saffron

★★★★

Bresse chicken,
Truffle, celeriac, and sabayon with yellow wine

★★★★

Cheese selection at an additional cost of €21

★★★★

Grand Cru chocolate

€115 per person (excluding drinks)