

Joyeux Noël



MENU *Friday 24
and Saturday 25
de Noël* *december 2021*

OUR HORS D'OEUVRES

DUCK FOIE GRAS

Duck foie gras with Westermann's
12 spices blend, apple,
pear & ginger Chutney

POULTRY BROTH

Poultry & ginger broth,
egg ravioli stuffed with goblets
& fresh truffle

ROAST POULTRY

Christophe Perrault

La Ferme Le Devant, La Chapelle Naude

GAULOISE BREED CAPON *240 Jours*

ou

NUBIENNE BREED GUINEA FOWL *145 Jours*

*Poultry poached in a broth & roasted, giblets
meatloaf, chestnuts Chutney, poultry jus
with Celeriac roots & Agen Plum fricassée*

SWEET BEAKS

HOME MADE CARAMELIZED BRIOCHE

with Alsatian white wine poached pear,
spices ice cream & toasted almonds

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