



**GOSPEL BRUNCH**  
WEDNESDAY, DECEMBER 25

**NEW YEAR'S MUSICAL BRUNCH**  
WEDNESDAY, JANUARY 1ST

Salmon gravelax with dill  
Duck foie gras terrine  
Scallops au gratin in a shell  
Special oysters from Maison Giol  
Lobster Bouchée  
Chestnut soup  
Duck rilette with truffle  
Veal sweet bread pâté en croûte

Traditionnal Christmas turkey  
Preserve lamb legg  
Duck breast

21  
Whole local fish  
Plancha grilled king prawns  
Bouillabaisse

Cheese board from our region

Christmas logs from « Nomade »  
Chocolate and vanilla Marshmallows  
Gingerbread with marmelade  
Black currant « Mont blanc »

And others winter treats from our pastry chefs

**165 euros per person**  
**excluding drinks**

[Book online](#)

