

Merry Christmas

WEDNESDAY DECEMBER 24
CHRISTMAS EVE DINNER

AT LE BELLEVUE RESTAURANT

LANGOUSTINE RAVIOLI
delicate blood orange consommé

PAN-SEARED FRENCH DUCK FOIE GRAS
Corsican citron condiment, tonka bean, flaky brioche

FINE OBSIBLUE PRAWN
poached in fresh ginger jus

LOBSTER & SCALLOP «BOUDIN BLANC»
with Tuber Melanosporum truffle

BRESSE CAPON
Darphin potatoes with truffle, reduced jus with 50-year-aged vinegar

AROUND THE CHESTNUT
Madagascar vanilla and procini mushrooms

250 euros per person, excluding beverages

An evening punctuated by live music to celebrate Christmas Eve!

AT LE ROYAL RESTAURANT

TRUFFLE AND PORCINI IN HARMONY
buckwheat crisp with walnut oil

PORT-EN-BESSIN SCALLOP
buttery crisp with Petrossian Ossetra caviar

BANKA TROUT
shaved caviar, watercress ravioli with Piedmont hazelnut

JOHN DORY STEAMED WITH WALNUTS
sauce maitaise with saffron from the Marne

BRESSE POULARDE FROM MAISON DEGLUAIRE
cardoon, black truffle and Parmesan

CITRUS NAGE
sorbet with mandarin liqueur

PEAR BAKED IN A MILD SPICE CRUST
Piedmont hazelnuts, brioche and rich jus

360 euros per person, excluding beverages

