

# Christmas Eve 2019

Appetizers



Terrine

*of foie gras au naturel, pear poached in  
mulled wine.*



*Breast of free-range guinea fowl, brochette  
of heritage vegetables and confit  
chestnuts, gravy flavored with Perigord  
truffle (tuber melanosporum)*



Traditional

*Ichigo Yule log (strawberry, vanilla)*



**Price : 90€ / pax - 45€ / child**

