



Festive Menu

74€ VAT inc. per person

Our Cheffe Laura Delafond and her team offers
you

Amuse-bouches

Starter

SCALLOPS

Scallops served on a bed of candied fennel,
accompanied by a lemon yogurt enhanced with a
delicate blend of dukka spices

Main Course

DUCK BREAST

Duck breast glazed with a pomegranate molasses &
sumac sauce, served with truffle mashed potatoes
topped with shavings of black truffle.

Dessert

MANDARIN & SPECULOOS YULE LOG

Mandarin & Speculoos Yule Log featuring a mandarin
supreme and tangy coulis on a crunchy speculoos base.

Menu available on reservation and also as part of a day delegate
package, with an additional charge.
Drinks not included.

