

MENU

APPERITIF SERVED AT THE TABLE

Selection of canapés



Marinated Port-en-Bessin Scallops,
Vierge sauce with samphire and clementines, sea urchin tarama



Crispy Gamberoni Di Mazara Tartlet,
Mousseline sauce with citrus zest and Aquitaine caviar



Brittany Turbot Fillet cooked on the pan,
Morel mushroom stew from Mont-d'Arbois,
Roasted and creamy butternut squash, black truffle



Loisel Farm Capon in Two Services:
The roasted supreme on the spit, Agnolotti del Plin with black truffle.
Crispy legs served in a salad with roasted Piedmont hazelnut vinaigrette



Selection of Christmas Yule logs:
Traditional blackcurrant & chestnut roll, vanilla & red fruit ice cream,
Chocolate & praline