

...TASTING MENU...



## CHRISTMAS EVE DINNER CELEBRATION

Celebrate the Vibes of Christmas Featuring  
Dishes Inspired by The Season

Tuesday, December 24th, 2024

TASTING MENU | 198

### GOUGERE

French Cheese Puff, Black Truffle Mornay



### SAUMON FUME 38

Loch Fyne Smoked Salmon, Cucumber-Dill  
Seaweed Crisp, Caraway-Yogurt



### SOUPE VGE "ELYSEE 1975" 48

Chicken, Foie Gras & Root Vegetables Broth  
Baked in Pastry Crust, Périgord Winter Black Truffle



### HOMARD BLEU (0.5 kg) 168

Brittany Blue Lobster, Seasonal Red Chard from Italy  
Lobster Civet, Bordeaux Red Wine & Seaweeds Butter



### PITHIVIER 88

Chicken, Pork, Venison & Foie Gras Baked in Pastry Crust  
Périgord Winter Black Truffle Sauce



### MONT-BLANC 18

Corsican Chestnut Cream, Blueberry Confit  
Citrus Meringue Drop, Vanilla Ganache



