

AGUST



CHRISTMAS EVE 90

APERITIVE

Hirosaki oyster with green apple and wasabi.
Iberic ham croquette.

MENU

Avocado and prawns cannelloni.

Foie gras duck terrine marinated with Japanese whiskey and Nashi pear jelly.

Gratinated scallops, hazelnut persillade potato foam and salsifies.

Dry aged beef low loin with "Aligot" potato and "Café de Paris" sauce.

Christmas log "Stollen" style, with passion fruit and praline.

Petits fours.