



CHRISTMAS MENU 2015

THURSDAY 12/24 – DINNER €79 – ALL DRINKS INCLUDED

APPETIZER

Glass of champagne, toasts of smoked organic salmon

STARTER

Duck foie gras with figs

MAIN COURSE

Chapon with morel sauce, green beans, candied chestnuts

CHEESE

Plate of Brie re-affined by home Saint Simeon (77),
“Trou Normand of Mr. Mousseaux”:
Organic apple Sorbet and apple ratafia

DESSERT

Chocolate surprise

Coffee and sweets

KID MENU WITHOUT CHEESE OR “TROU NORMAND”
€35



NEW YEAR'S EVE MENU 2015

THURSDAY 12/24 – DINNER €79 – ALL DRINKS INCLUDED

APPETIZER

Glass of champagne, toasts of smoked organic salmon

STARTER

Duck foie gras with figs

MAIN COURSE

Chapon with morel sauce, green beans, candied chestnuts

CHEESE

Plate of Brie re-affined by home Saint Simeon (77),
"Trou Normand of Mr. Mousseaux":
Organic apple Sorbet and apple ratafia

DESSERT

Chocolate surprise

Coffee and sweets

KID MENU WITHOUT CHEESE OR "TROU NORMAND"
€35

