

Christmas

The Eve's Feast

Decembre 24th



as a gentle beginning...
Red Sea Soufflé,
lobster & rich bisque

Scallop Carpaccio,
Alexandrian citron & fresh caviar

Foie Gras poached in Jurançon wine,
fresh dates, verjuice & sesame

Sea Bass Voyage down the Nile
dukkah spice, green curry & bitter orange

Royal Guinea Fowl of the Pharaohs,
truffled under the skin

Pistachios from Siwa,
orange blossom & linen lace

190 euros

This menu may vary according to the inspirations of our kitchen and the market of the day.