

LES HEURES AND ROOM SERVICE

CHRISTMAS EVE

Monday 24 December 2018

Hot cauliflower velouté, smoked salmon eggs

DUCK FOIE GRAS

Lightly cooked in toasted peppercorns, delicate puff pastry brioche, quince preserve

FARM-REARED CHICKEN

Pan-fried breast, chestnut confit, truffle burrata ravioli

OUR 'BÛCHE DE NOËL'

The menu is € 115 per person, drinks not included