



CHRISTMAS *Magic* ✨

TUESDAY, DECEMBER 22ND TO SATURDAY, DECEMBER 26TH

Throughout this festive week, our Christmas Menu invites you to savour precious moments of togetherness, where joyful reunions, the generosity of fine dining and the pleasure of sharing bring the spirit of Christmas to life.

A JOURNEY OF FLAVOURS

Childhood Memories

BLUE LOBSTER

Stuffed and gently braised choux pastry,
shellfish jus, wild fennel

SCALLOPS

Barbecued scallops, butternut squash with clementine,
Taggiasca olive accent

TURBOT

Gratinated turbot, yellow wine fishbone reduction
and shellfish

POULARDE

Fine French chicken, Albufera sauce,
glazed salsify with black truffle

LE PÂTURAGES

Wild Mistral cheese from the hills

GRAPEFRUIT

Vodka, lemon and caviar, delicate meringue

CHRISTMAS YULE LOGS

A delicious return to cherished traditions and childhood flavours,
extending the enchantment of Christmas

THE FINAL INDULGENCE

The Imprint of a Memory

€350 7-COURSE MENU

WITH WINE PAIRING €200

€290 6-COURSE MENU

EXCLUDING TURBOT

WITH WINE PAIRING €160

