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## CHRISTMAS MENU

by PASCAL AUGER

*Décember 24 & 25, 2024*

**210€ PER PERSON**

*1 glass of champagne included*

*Aperitif bites*

*Duck foie gras – pear jelly  
truffles refreshed with crushed lamb's lettuce*



*Scallop – pinecones – pumpkin – buckwheat*

*shellfish and Champagne*



*John Dory fish slices – Bouzigues oysters  
cauliflower risotto with black truffle*



*The « Miéral » Capon – white pudding  
winter root and Sauternes tartlets*



*Mini praline log*

*Citrus sweetness – creamy ivory – pomelo – lemon  
mandarin – orange with spices.*

*In order to secure your reservation  
a deposit of 50% will be requested*



MICHELIN