





Tuesday, December 24th 2024



The Foie Gras

pan-sautéed, lacquered, mushroom broth

The Blue Lobster from the pot

roasted, the claws as Gyosa, variation of butternut squash and shell infusion



The Bresse Region Capon AOP

from the farm, as a Vonnas, the breast fillets with "vin de paille" and morels, the thigh slightly smoked cromesquis, vonnassiennes, oyster mushrooms duo



The Beaufort cheese AOP

millefeuille layering of summer crop, caraway bricelet, blueberry chutney and stewed apple



The Yule Log

to share





