



LE BLIZZARD



Friday December 24th 2021

Amuse-Bouche

The Foie Gras des Landes

Semi-cooked,

Its fine Brioche with Goji berries and condiments

The Lobster from our Coasts

Cooked au naturel, Gyosa and braised Patchoy,

Served in a smoked broth

The Bresse region Capon AOP

Emmailloté, Cooked for a long time,

The Leg in the financiere style,

Chard and chestnuts braised with truffles

The Beaufort d'Alpage

Like a cloud, cooked and raw Savoy Pear

Walnuts in Crumble

The Yule Log

To share

120 € per person

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Child Menu

The Smoked Salmon

The Bresse Region Capon AOP

Season baby Veggies

The Yule Log

To share



40 € per child