

Christmas Dinner







Prelude of celebration

Crunchy black radish and gravelax salmon

Entrance

Amber duck foie gras from the Gubernat farm, Epelette pepper jelly

Fish

Scallop,

carott declination and arugula emulsion

Meat

Capon net cooked at low temperature , chestnut stuffing, sand potato and maize muslin

Cheese

Pélardon from the Cévennes marinated in olive oil from the Moulin in Villevieille

Dessert

Log chocolate, pear and chestnut from the Cevennes

> Drinks not included Price in euros Taxes and service included