



LE CHAMP DES LUNES

Christmas 2017

*Sunday 24th December at dinner and
Monday 25th December at Lunch
106 euros*

To begin,
Few amuses bouche to celebrate
+

Scallop stripes and duck **foie gras**
cabbage different ways and brioche
+

John Dory « meunière à la Grenobloise »
spinach and hollandaise sauce with yuzu lemon
+

Clementine granité and Muscat Beaume de Venise sweet wine
+

Guinea fowl cookd with **blue lobster** and Jura wine,
our potatoes smoked with beechwood,
Morel mushroom cooked in the poultry juice
+

Vacherin **Mont d'or** cheese,
tuber mélanosporum truffle shaved on top
turnip salad and nut bread
+

Chocolat Valrhona® **Bûche** coffee and passion
+

To finish the party...
honeyed nougat,
chocolate and quince paste from last Autumn,
candied fruits from Apt, orange blossom donut

This menu is made with just fresh products ;
Some of those products could be missing on the day ;
There may be some changes to make sure we satisfy all our guests

Jérôme Faure, chef exécutif