



TUESDAY

24

DECEMBER

DINNER

6-course menu

VENUE

Riviera Restaurant

SCHEDULE

From 8pm

Booking required



CHRISTMAS
– MENU –



Special Maison Tarbouriech oysters, yuzu cream,
royal Osetra caviar

Southwestern foie gras,
Breton Camus, local Provençal black truffle and stewed quince

Turbot fillet, with chestnut shavings, clementine zest,
razor clams, and prawns with parsley

Traditional Bresse capon,
supreme with baby mushrooms and leg in wine sauce,
roasted apple and caramelised pear

Eggnog foam and spiced Christmas biscuit

Dried fruit dessert,
candied Bigaradier oranges,
organic Andoa chocolate cream

Sweets



€195

per person
including 1 glass of champagne

€95

for children under 12 y.o.
including 1 soft drink or juice and mineral waters