



Menu for 24 & 31 December 2018

€ 85 per person (excluding drinks)

Cup of champagne & its puff pastries



Appetizer



Pan-fried duck foie gras on a gingerbread toast, Macvin caramel
or
Duck foie gras and brioche with pink pralines and dried fruit compote



Breton lobster with yellow wine in a light vegetable stew



Break around an absinthe sorbet



Hare à la Royale



Farmer chicken with yellow wine and morels



Plate of cheese by Marcel Petit



Norwegian omelette



Delicacies