



Menu

December 24th, 2025

175 PER PERSON

WINE PAIRING (WATER AND COFFEE) 75

AMUSE - BOUCHE

"Baby Kiss" oyster from Carnac,
persimmon chutney with sweet spices

STARTER

Pressed duck foie gras, artichoke truffle
& quince chutney

FISH

Confit line-caught sea bass, ratte potato &
curried cauliflower

MEAT

Bresse chicken "en demi-deuil", truffled
pasta risotto, young vegetables

CHEESE

Matured Brie filled with truffle

DESSERT

Yule log « Vanilla & Praline »

PRICES IN SWISS FRANCS, VAT AND SERVICE INCLUDED.