



Christmas Menu at La Grand Vigne

Red wine-confit beetroot, smoked sea bass,
Oscietra caviar cream

~

Truffled duck pot-au-feu, foie gras and winter
cabbage

~

Pyrenean trout au naturel, celeriac linguine and
watercress, Champagne sauce

~

Mr Duplantier's capon supreme en croûte, root
vegetables and mushrooms with Médoc
hazelnuts

~

Iced yuzu

~

Confit quince, spelt Arlette and cinnamon leaf
ice cream

Christmas Menu: €295 (excluding beverages)

Served on Christmas Eve Dinner (24/12)



New Year's Eve Menu at La Grand Vigne ❀❀

Gently cooked crab claw, Kristal caviar, lovage
mousseline sauce

~

Jerusalem artichoke and truffle pie, Bordelaise
sauce

~

Wild line-caught sea bass au naturel, brassicas,
sea-infused vegetable essence

~

Juniper-smoked venison Rossini, layered beetroot,
sauce poivrade

~

Iced yuzu

~

Pear, chestnut and black truffle vacherin

€450 per person, excluding drinks
Exclusive set menu for New Year's Eve dinner (12/31)