



Christmas Menu at L'Auberge

Amuse-bouche

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Semi-cooked foie gras terrine, confit quince and
Granny Smith gel

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Grilled monkfish medallion, flame-grilled leeks
and Champagne sauce

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Veal loin, pommes Anna and truffled woodland
mushrooms

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Clementine and hazelnut roulade

€95 per person, excluding beverages

€55 per child, excluding beverages

Set menu served for dinner on 12/24 Christmas Day lunch on 12/25



New Year's Eve Menu at L'Auberge

Amuse-bouche

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Cauliflower, smoked sturgeon and Oscietra
caviar

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Grilled scallops, Jerusalem artichoke and bard
sauce refreshed with Vouvray

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Venison loin with juniper berries, parsnip cream
and Grand Veneur sauce

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Chestnut and blackcurrant Mont Blanc

€125 per person, excluding beverages

€65 per child, excluding beverages

Set menu served for dinner on 12/31