

*Menu 45 €\** (Drinks Not Included)

24th December - Dinner - Starter, Main Course & Dessert  
(Reservation Advised Tél : 02 47 20 12 65)

*Starter*

*Truffle Raviolis*

Truffle mushrooms Pasta  
Served with Celery Soup & Sauté Quail Supreme

*or King Size Prawns*

King Size Prawns toasted in Sesame Oil served with coriander Consommé

*or Scallops*

Scallops in « Hot & Cold » with Seafood Sauce  
Potatoe Spaghettis

*or Goose Liver Foie Gras*

Brioche Sticks - Goose Liver Foie Gras over poached egg & Supreme of Goose in skewer

*Main Course*

*Veal*

Tender veal & Morel mushrooms- Peppered Artichoke  
Parsley Sauce

*or Duck*

Duck Filet in Red Wine Sauce - Toasted Duck Liver Foie Gras Escalope  
Quince Fruit Purée with Pear & Plums

*or Bass*

Roasted Bass on Celery Mousseline - Crayfish & Chestnuts  
Lobster Sauce

*or Scallops*

Grilled Scallops with Chanterelle Mushrooms with Saffron sauce

*Dessert*

*Hot & Cold Chocolats with Almonds, served with Orange Sauce*

*or Apple & Passion Fruit Crumble Tart, served with Mango Ice- Cream*

*or Odeon Pancakes, served with Vanilla cream*

*or Grand Marnier Liqueur Hot Soufflé, served with Orange Sorbet*

*Special Menu* \* (Drinks Not Included)

24 December - Dinner

(Reservation Advised Tél : 02 47 20 12 65)

Starter & Main Course Or Main Course & Dessert: 58 e\*

Starter, Main Course & Dessert 67 e\*

*Starter*

*Lobster*

Sliced Lobster with Crispy Potatoes  
Spinach in branch & Chestnuts, Thyme sauce

*Or Goose Liver Foie Gras*

Goose Liver Foie Gras over poached egg & Supreme of Goose skewer  
Brioche Sticks

*Plat*

*Lobster*

Whole Lobster Grilled in halves - Coral Butter  
Wild Rice - accompanied with Lemon Sauce

*Or Bœuf Rossini*

Roasted Beef Accompanied with a slice of Grilled Duck Liver  
Finely sliced & grilled Potatoes, Seasonal mushrooms & Truffle sauce

*Dessert*

- Hot & Cold Chocolats with Almonds, served with Orange Sauce  
*Or* Apple & Passion Fruit Crumble Tart, served with Mango Ice-Cream  
*Or* Odeon Pancakes, served with Vanilla cream  
*Or* Grand Marnier Liqueur Hot Soufflé, served with Orange Sorbet