

€300 per person, excluding drinks

APERITIF BITES

AMUSE-BOUCHE
Fricassee of frog's legs with saffron, saffron emulsion

Roscoff crab, Romanesco cabbage and caviar, light shellfishs mayonnaise

Lightly poached blue lobster, Savoie chestnut gnocchis, head jus and bisque

Local trout and foie gras en pithiviers, bone jus with Mondeuse wine

Saddle of wild venison, turnip textures, civet sauce

Christmas cheese

L'Alpaga Christmas log

LA TABLE

 $de\ l'Alpaga$