Christmas Menu 2026

3-course menu: starter+main course+dessert : 82€/pers
ou à la carte

STARTERS

Surf 'n' Turf Lobster & Wagyu Roll
Yuzu zest and jalapeño mousse, truffle lobster bisque - €28

or

Foie Gras au torchon, toasted Japanese Shokupan bread, prickly pear chutney - €25

or

Nikkei-style gratinated Royale oysters, miso-ají amarillo sauce, watercress, furikake and lime - €25

MAIN COURSES

Truffle-stuffed capon supreme with its jus
Maple-glazed kabocha squash, green beans - €45

or

Plancha-seared wild Atlantic halibut fillet
sautéed Jerusalem artichokes and butternut squash, ikura beurre blanc and shiso chimichurri sauce - €45

or

FOR 2: Roasted Monkfish Tail, warm green apple salad, seared onions and sautéed watercress, yuzu brown butter, fragrant rice - €72

DESSERT

Cap Horn Christmas Yule Log - 12€