



## Réveillon de Noël

### Menu à 45 € / personne

Duo de foie gras : l'un froid à la fève de tonka, l'autre chaud, brioche toastée,  
Chutney de prune de pays.  
*Duo of foie gras, one slow cooked with tonka beans and served cold, the other  
pan-fried, local Plum chutney and toasted brioche*

*Ou*

6 huitres fine de cancale N°2, baie du mont saint Michel  
Pain de seigle au citron.  
*6 fine cancale oysters N ° 2, Mont Saint Michel bay  
Rye bread with lemon.*

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Ballotine de chapon fermier rôtie aux morilles,  
Laitue braisée et potimarron.  
*Ballotine of farmhouse capon with morels,  
Braised lettuce and pumpkin.*

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Reblochon fermier, endives aux noix  
*Farmhouse Reblochon, endive with walnuts*

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Bûche de Noël, passion, coco, mangue et citron vert.  
*Christmas sweet, passion fruit, coconut, mango and lime.*

Prix net en euros, taxes et service compris.

Net prices in euros, taxes and service included.