

# Menu

## Christmas at L'Atelier des Lodges

*To infuse a special magic into the sweetness of Christmas, our Chef Clément Huet his festive suggestions, adding a delightful touch to our menu*

Amuse-bouche

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### *Sarters*

Lobster ravioli with orange and shellfish broth

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### *Main courses*

Squab supreme, truffled celery millefeuille, spinach cream, confit pigeon leg, potato chips, rich truffled jus

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or

Seared scallops with candied ginger, carrot mousseline, pesto of radish greens, hazelnut butter emulsion

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Selection of cheeses from Fanon

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### *Desserts*

Mandarin in trompe-l'oeil, puffed rice biscuit

or

Chocolate surprise

**95€ including tax per person (excluding drinks).**

*List of allergens available upon request, Meats of French origin, Net prices, Service included*

*Our entire team wishes you Merry Christmas!*