les impressionnistes
RESTAURANT

CHRISTMAS EVE DINNER MENU

Crab | Mango, ginger, seaweed

Scallop | Caviar, celeriac, champagne

Boudin blanc | Salsify, apple, truffle

The Norman Interlude

Lièvre à la Royale | Elderberry condiment, truffled purée

Camembert | Braised with Calvados

Pre-Dessert | A prelude to dessert

The Mini Yule Log | Jasmine, citrus, black sesame, blood orange

€195 VAT included
Crafted by Chef Matthieu Pouleur and his passionate team.