



CHRISTMAS EVE LUNCH



CAVIAR

toyama buri, N25 kaluga caviar, cauliflower



HAIRY CRAB

hokkaido kegani, daikon, champagne



BLACK TRUFFLE

perigord black winter truffle, foie gras, 25 year mirin



FOWL

bresse guinea fowl, bacon, eringi



CHOCOLATE

cherry chocolate, nashi pear, gavotte



CHEF OWNER: EMMANUEL STROOBANT
HEAD CHEF: STEVE LANCASTER