

99

HAUSSMANN

DINER DE NOËL

Entrée/plat/dessert 80 euros

Entrée/ 2 plats/dessert 105 euros

Amuses-Bouches

ENTRÉES

Foie gras de Canard poêlé,
duxelles de champignons, fine polenta croustillante, jus au
cassis

Ou

Langoustine de Normandie
en fine raviole, butternut et graine de courge, jus des
carapaces parfumé à la feuille de citronnier

PLATS

Lieu Jaune de petits bateaux,
Variation de topinambour, pomme granny smith, sauce
Champagne

Ou

Volaille fermière de Challans,
Morilles farcies, effeuillé de céleri rave, sauce au vin de Jura

DESSERTS

Chocolat et Orange,
Palet à l'orange amère parfumé au rhum, crémeux Inaya 65€,
croustillant au grué de cacao

Ou

Nuage de Nougat,
Déclinaison de mangue, fine opaline aux épices de noël

Mignardises

PRIX NETS EN EURO. TAXES ET SERVICE INCLUS / NET PRICES IN EURO. SERVICE AND VAT INCLUDED
ORIGINE DES VIANDES BOVINES: FRANCE / OUR MEATS ARE ORIGINATED FROM FRANCE

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH.
CONSUME IN MODERATION.



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APPETIZERS

STARTERS

PAN-FRIED DUCK FOIE GRAS,
MUSHROOM DUXELLES, FINE CRISPY POLENTA,
BLACKCURRANT JUICE

OR

NORWAY LOBSTER FROM NORMANDY
IN FINE RAVIOLI, BUTTERNUT AND PUMPKIN SEED, SHELL
JUICE FLAVORED WITH LEMON LEAF

MAIN COURSES

SMALL BOAT YELLOW POLISH,
JERUSALEM ARTICHOKE VARIATION, GRANNY SMITH APPLE,
CHAMPAGNE SAUCE

OR

FREE-RANGE POULTRY FROM CHALLANS,
STUFFED MORELS, CELERIAC LEAVES, JURA WINE SAUCE

DESSERTS

CHOCOLATE AND ORANGE,
BITTER ORANGE PUCK FLAVORED WITH RUM, CREAMY
INAYA 65€, CRISPY COCOA NIBS

OR

NOUGAT CLOUD,
MANGO VARIATION, FINE OPALINE WITH CHRISTMAS SPICES

SWEETS



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