

Chef
REMI HENAUX

Odette

Restaurant manager
QUENTIN BOISGONTIER

L'AUBERGE URBAINE

CHRISTMAS MENU

Fried «Cromesquis» of duck
and Teruel Iberian ham, lemon condiment.



Roasted langoustines,
beet cream, mustard seeds.



Porcini mushroom gnocchi,
cream of mushroom, miso caramel,
parmesan shavings.



Roast fillet of duckling,
black sesame roots,
sweet and sour red cabbage,
duck jus sauce.



Brie de Meaux cheese with truffles, salad.



Dark chocolate hazelnut praline, pepper ice cream.

112€
(drinks not included)

