

TT CHRISTMAS MENU 2022

SERVED ONLY FOR LUNCH
DURING THE MONTH OF DECEMBER
FROM DECEMBER, 1ST ONWARDS.

THIS MENU MIGHT BE MODIFIED ACCORDING TO AVAILABLE PRODUCTS.

Our sommeliers, Patrick Borrás and Florian Wunenburger,
would be delighted to offer you a wine pairing for this menu. 115 €

Legrís oysters, Paris mushrooms, green mango,
granita of Perrier-Jouët brut champagne with Armagnac Blanc, hibiscus.
Cuttlefish veil, crayfish perfumed with ginger from Le Domaine des Roses,
white beetroot.
Mashed truffled sunchoke artichokes with 40 months old parmesan cheese,
red kuri squash chantilly.

Cut scallops from Erquy, razor clams ;
broccoli cream with oscietra caviar, seaweeds and leaves
from the coasts of Le Croisic.

Line-fished bass steak poached in an urchin bisque ;
bette, castel franco.
Toast of urchin's tongues, lovage.

Warm pâté of poultry from the Bresse region and truffled duck foie gras,
slow-simmered sweet onions from Les Cévennes region spiced with
wild pepper from Cameroon.
Tamarillo | red beetroot sorbet, radicchio seasoning.

Christmas log.
Marmalade of citrus fruits from Le Domaine des Roses, candied chestnuts.

Some desserts Pierre Gagnaire.

215 € net price (without drinks)