

L'ATTILIO

BRIOLLAY

CHRISTMAS MENU

9-COURSE TASTING MENU

Your evening begins with a complimentary glass of Champagne on arrival.

€180 per person, drinks not included.
Service and VAT included.

Gratinated oyster

Gillardeau oyster No. 3 served warm,
Provençal sauce vierge, finger lime

Toro ceviche

Bluefin tuna marinated with yuzu and lime,
coriander, cucumber, avocado and spring onion

Seared foie gras

Lightly pan-seared duck foie gras,
Corsican clementine chutney and chestnut velouté

Scallop Risotto

Vialone Nano rice, seaweed condiment,
coral and soy pearls

Pike-perch

Poached pike-perch medallion, enhanced
with a veil of beetroot and beurre blanc

Capon supreme

Fig and chestnut stuffing, reduced Port jus,
creamy mashed potatoes

Goat cheese

Ash-coated goat cheese from the Anjou Biquette
Farm in Tiercé, gratinated with honey and walnuts

Interlude

Homemade lemon sorbet

The Christmas pearl

Sugar sphere filled with coconut and chocolate sabayon,
exotic fruits, and mango-passion sorbet

An exceptional touch: Truffle or caviar (5g) + €25