24th December 2026

Louison

Sea urchin
Poached oyster
"Pissaladière"

Bottarga broth

Caviar,
oyster leaves and banana vinegar

Winter vegetables,
vinaigrette Louise

Cuttlefish,
leeks and black truffles

Lobster,
socarrat and spicy sausages

Rice,
shellfish and black truffles

Roe deer,
pithiviers

"Nos 13 desserts",
Provençal Christmas tradition

295€

25th December 2026

Louison

Sea urchin
Poached oyster
"Pissaladière"

Bottarga broth

Lobster,
fig broth with koji

Scallops,
barbecued leeks, poulette sauce

Roe deer,
winter vegetables, game terrine

Caviar,
"pommes Amélie", raw cream

Hare,
"à la royale"

Quince,
bay leaf, almond, grains

295€

31st December 2026

Louison

Sea urchin
Poached oyster
"Pissaladière"

Bottarga broth

Caviar,
oyster ice cream

Catch of the Pommette,
served "chaud-froid"

Lobster,
"vol-au-vent", Choron sauce

Risotto,
squid and black truffles

Poularde,
Château d'Yquem, gnocchi and truffles

Caviar,
pistachios and orange blossom

345€

1st January 2027

Louison

Oysters
Eggs Benedict
Blinis with raw cream and trout gravlax
Scallop carpaccio with citrus

Bresse chicken,
poulette sauce, gratin dauphinois

Blue lobster ravioli,
green salad

Garden vegetables

Fruit salad
Chocolate mousse and Camargue fleur de sel
French toast and vanilla ice cream

225€

Water, fruit juice, and hot beverages included.