

Christmas at Louison

Hen's egg as an appetizer ^(L)

Foie gras « Duperier » with seaweed and brioche ^(G)

Blue Lobster from Britain pan-seared with juniper berries,
Thorny artichoke `à la barigoule' ^{(G)(Sh)}

Organic chicken from 'la Cour d'Armoise' with truffled oatmeal ^(G)

Millefeuille chocolate « Abyse by Passedat »,
Extraction of mandarins ^{(G) (L)}

Mignardises

*Dinner on **December 24th** and Lunch on **December 25th**, bubble cup offered per person

150€

Louison
GÉRALD PASSEDAT

Meat from France / All our dishes are homemade

Taxes and service included

Allergens present in our dishes:

G= Gluten / L= Lactose / Sh = Shellfish / F = Fish

New Year Menu

Hen's egg as an appetizer ^(L)

Foie gras « Duperier » with seaweed and brioche ^(G)

Hand-picked scallops seared with lard,
Watercress butter, morels and cockles ^{(S)(L)}

Blue Lobster from Britain pan-seared with juniper berries,
Thorny artichoke `à la barigoule' ^{(G)(Sh)}

Venison from Sologne,
Red cabbage and wild quince

Millefeuille chocolate « Abyse by Passedat »,
Extraction of mandarins ^{(G)(L)}

Mignardises

*Dinner on **December 31st**, bubble cup offered per person

*Brunch served on **January 1st**, buffet & hot dishes, bubble cup offered per person -100€ per person

Please specify the place of your dinner: in the living room, in the Louison or in the library

190€

Villa
La Coste

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