



## CHRISTAMAS AT AU PETIT TONNEAU

Roasted Saint-Brieuc Bay Scallops with Seaweed Butter,  
Sologne Caviar and Jerusalem Artichoke Mousseline



South-West Duck Foie Gras Cooked in Mulled Wine,  
Quince Gel and Dried-Fruit Bread



Half Breton Lobster, Smoked-Tea Infused Shell Broth,  
Cabbage and Shiitake Mushrooms



Roasted Capon Supreme, Glazed Thigh Caillettes with Jus,  
Mashed Ratte Potatoes with Winter Truffles



Walnut Brie



Mandarin and Almond-Milk Yule Log  
in a Baked Alaska Style

260€ ttc prix par personne

“All of us at Au Petit Tonneau wish you a warm and joyful Christmas!  
May your holidays be filled with happiness and delicious moments.”

