



Christmas Eve Menu

Elaborated by Chef John Leon,
Executive Chef David Delsart and their team

Restaurant Les Terrasses de Lyon - Served for dinner on 24 December 2024

€165 excluding drinks

Prelude



Appetizer :
Half-cooked foie gras,
Beeswax brioche



Roasted langoustine,
Sour cream and lime



Turbot,
Foamed potato and caviar from the house Prunier



Deer with juniper flavours,
Melanosporum truffle and grand veneur sauce



"Bleu des Causses" cheese,
Pear and port



Freshness of citrus,
Ginger and spices

*All our prices include VAT and service.
Origin of our meat: on request.*





RELAIS &
CHATEAUX

FRANCE 1743
MOËT & CHANDON
CHAMPAGNE

Hennessy


GLENMORANGIE
SINGLE MALT SCOTCH WHISKY

Dom Pérignon


ABSOLUT ELYX


CHAMPAGNE
DUVAL-LEROY


CHAMPAGNE
TAITTINGER
REIMS FRANCE

 ACQUA PANNA
THE FINE DINING WATERS
 S.PELLEGRINO


TAYLOR'S®


CHAMPAGNE
POMMERY
A REIMS-FRANCE



MONKEY 47
SCHWARZWALD DRY GIN

OFFICIAL PARTNERS 2024