

# La Table

**Chef Hugo Bourny** and his team are happy to welcome you and introduce you to intuition cuisine; dishes built around emotions and human relationships.  
... With the complicity of Jordan Talbot, pastry chef.



## Christmas at Lucas Carton

... €295 / guest

### Toasts

**Foie gras from Robert Dupérier**  
smoked eel and samphire

**Root vegetables from Roland Rigault**  
roasted bacon with cocoa nib honey,  
bergamot and parsley root sabayon

**Scallops and saffron**  
razor clams, candied salsify with winter citrus

**Smoked lobster with vanilla**  
frothy broth, carrot and Vietnamese coriander

**Chapon-Pintade from Arnaud Billon**  
with truffle and foie gras  
fermented Jerusalem artichoke dauphine, melting truffle

**Camembert AOP from Stéphanie Conrad**  
copiously stuffed with truffle

**White truffle**  
Hazelnut from Piedmont and parsley root

**Chestnut and Corsican Clementine**  
in textures, Douglass pine

Price in euros including tax, service included. Dishes made in house. Meat and fish: origin France  
The list of allergens is available on request.

Menus are served for all guests.