



Christmas at Lucas Carton

December 24th, 2022

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,
Marie-Jeanne Ramel, restaurant manager and Marcantonio Sassi, chef-sommelier

Merry Christmas !

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Appetizers

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Langoustine

Smoked raw cream, bergamot and Sturia caviar 'Primeur'

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Potato pie

Melanosporum truffle and Brie cheese

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Root vegetables and Reynaldo's mole

verjus and smoked butter emulsion

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Blue lobster from Brittany

Citrus on a bitterness journey, pumpkin and Kabosu

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Venison marinated in Champagne lees

Kampot pepper and chervil root

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Creamy «Briard» cheese and truffle

young pine buds

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Passion fruit from Brittany

saffron glaze

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Spicy chocolate

kalamansi in different textures

Price : **325 euros** / guest *(excluding beverages)*