



LÉONOR
THE PLACE TO LIVE

Christmas Menu

Salmon Tartlet
Smoked Herring Caviar & Horseradish

Half-cooked Duck Foie gras
Hot wine Chutney & homemade Brioche

Crispy Scallops
Textures of Jerusalem Artichoke & Truffle

Capon supreme ballotine
Squash & Chestnut Raviole, roasted Hazelnut foam

Pistachio, Citrus & Honey


Pear with sweet spices
Alsacian Saffron & Chocolate

LÉONOR's Mignardises



230 € per person, wine and food pairing included.

Our unique menu cannot be adapted to dietary restrictions or intolerances. We will welcome you from 7:30 p.m. for service at 8:00 p.m. In order to confirm your reservation, a payment link will be sent to you by e-mail corresponding to the total amount of the menu, cancellable up to 7 days before the evening.





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New Year Menu

Crab meat tartlet
Granny Smith apple

Scallops carpaccio
Toasted Buckwheat, Vanilla oil & Salsify

Foie Gras Raviolo
Truffle foam & Parmesan

John Dory fillet & Caviar
Artichoke & Hazelnut Butter

Hazelnut Crust Venison fillet
Root vegetables, Grand Veneur sauce & Pastoral salad

Litchi & Mango

Chocolate, black Truffle & Italian Piémont Hazelnut

LÉONOR's Mignardises



LIVE MUSIC

285 € per person, wine and food pairing included.

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