

Christmas Eve Menu

December 24, 2026

Culinary Creators : Nicolas Stamm-Corby & Serge Schaal

Executive Chefs : Axelle & Mathias Stelter

Head Pastry Chef : Marcel Pignolet

Amuse-bouche : Pan-Seared Foie Gras

Berawecka & Candied Apple

Salmon Gravlax

Smoked Horseradish Cream, Dill & Trout Roe

Crispy Scallop

Celery Velouté & Black Truffle

Ballotine of Capon Breast

Pumpkin Squash, Albufera Sauce & Chestnut

Crispy Gavotte

Cider Sorbet, Apple & Buckwheat

The Christmas tree bauble

Chestnut & Blackcurrant, Crisp Meringue

Madagascar Vanilla Mousse

LÉONOR's Mignardises



Menu with Wine Pairing & Beverages Included €255

Our menu cannot be adapted to accommodate dietary restrictions or food intolerances.

Guests will be welcomed from 7:30 pm, with dinner served at 8:00 pm.

To confirm your reservation, prepayment for the menu is required via our Zenchef booking platform.

Cancellation is possible up to 7 days prior to the evening.

