





Alain Ducasse
BACCARAT

CHRISTMAS EVE DINNER
DECEMBER 24, 2024



Bubble

2013 COMTE DE CHAMPAGNE
TAITTINGER

White

2022 MEURSAULT
JOSEPH PASCAL

White

2017 VIRÉ-CLESSÉ
CUVÉE EJ. THÉVENET – DOMAINE DE LA BONGRAN

Red

2022 CÔTE-RÔTIE
LES TROIS BRUNES – LIONEL FAURY

Red

2015 NUITS-SAINT-GEORGES 1^{ER} CRU
LÉS THORETS – DOMAINE DE LA VOUGERAIE

Dessert

NM MAURY – HORS D'ÂGE

Giant beans, bottarga

Creamy cauliflower, trout eggs

Royal crab root vegetables simmered with chardonnay broth

Raw sea scallops and radish, seaweed and horseradish condiment

Back of pollock, smoked potatoes, Château d'Arlay

Truffled yellow capon, Jerusalem artichokes, pearled broth

Comté, black cherry jam

Chocolate from our Manufacture, taggiasca olives



MENU 390 €
WITH WINE PAIRING 590 €





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2015 DOM PÉRIGNON

White

2023 CORSE SARTÈNE
ALFIERI POLIDORI – SAN MICHELI

White

2022 PULIGNY-MONTRACHET
DOMAINE DE LA VOUGERAIE

Red

2016 CÔTE-RÔTIE
BLONDE DU SEIGNEUR – GEORGES VERNAY

Red

2015 VOLNAY 1^{ER} CRU – CLOS DES CHÊNES
DOMAINE LATOUR-GIRAUD

Dessert

2017 PORTO – LBV – NIEPOORT

NEW YEAR EVE DINNER

DECEMBER 31, 2024

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Giant beans, bottarga

Bouillabaisse gelée with sea urchin tongs,
crunchy vegetables

Duck from Les Landes broth 'à la Rossini'

Blue lobster, white, rose

John Dory with vin jaune, mushrooms

Roasted duckling, cabbage and juniper, crostini

Brillat-Savarin with walnuts

Chocolate from our Manufacture, taggiasca olives

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MENU 490 €
WITH WINE PAIRING 740 €