CHRISTMAS MENU

24 AND 25 DECEMBER 2026

STURIA AQUITAINE CAVIAR
CELERY PULP

PRESSED FOIE GRAS
CANDIED BEETROOT, COCOA NIBS

PEARLESCENT BARBU WITH SAFFRON
STOCK THICKENED WITH CAPUCINE BUTTER

CHICKEN WITH TRUFFLES
POULETTE SAUCE

FIRM GOAT'S MILK NOUGAT FROM LE MARAS
CIDER BUTTER

CLEMENTINE, COMPLETELY STARSTRUCK

CHRISTMAS HAT
PRALINE DELIGHT

€102 PER PERSON, EXCLUDING DRINKS
OR €90 (NO FISH, ONLY AT LUNCHTIME ON THE 25TH)

A DEPOSIT OF €50 PER PERSON WILL BE REQUIRED AT THE TIME OF BOOKING

BOOKINGS: ON 05 49 52 86 66
OR BY EMAIL TO RIBAUDIERE@RIBAUDIERE.COM