GEORGE'S
ÎLE DE RÉ

Christmas Eve Menu

24 December 2026
A creation by Chef Ronan Fillatre

FESTIVE CANAPÉS
A prelude of sea and garden

SCALLOP
The sweetness of fennel, a delicate hint of vanilla

TURBOT
Fresh truffle and a finely balanced jus

CHRISTMAS POULARDE
Tender chestnuts, root vegetables and a richly reduced chicken jus

CHEESE
A subtle pairing with truffle

CITRUS
A vibrant freshness, lifted by the fragrant notes of *Tagetes lemmonii*

CHOCOLATE & PRALINE
Almond and hazelnut, melting and crisp, with a hint of fleur de sel

€150 per person

Prices in euros, inclusive of taxes and service. Drinks not included. Allergen list available on request. Meat of French origin. Tap water is complimentary and available on request.

LE TOIRAS ★★★★★
Île de Ré · La Rochelle

GEORGE'S
ÎLE DE RÉ

New Year's Eve Menu

31 December 2026
A creation by Chef Ronan Fillatre

FESTIVE CANAPÉS
The first indulgences of an exceptional evening, from land and sea

FOIE GRAS
The finesse of foie gras, enhanced by subtle notes of hazelnut

AQUITAINE CAVIAR
The brilliance of caviar, with beetroot in all its forms

SCALLOPS
Lightly seared, with Île de Ré mushrooms and a delicate jus

LA BELLE AURORE, THE CHEF'S INTERPRETATION
Truffled poultry and foie gras royale, in puff pastry

TRUFFLED CHEESE
The depth of truffle, the finesse of careful ageing

CHOCOLATE
The intensity of cacao, smooth and melting with crisp shards

MANDARIN
A refreshing interlude, lightly tart

A GLASS OF CHAMPAGNE & PETITS FOURS
A few bubbles and final sweet touches to welcome the New Year

€300 per person

Prices in euros, inclusive of taxes and service. Drinks not included. Allergen list available on request. Meat of French origin. Tap water is complimentary and available on request.

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