

CHRISTMAS EVE DINNER

MENU



STARTERS

Archibald salad with asparagus, smoked duck breast and walnuts
Christmas appetizers
Semi-cooked foie gras, gingerbread, duo of mango & fig chutney
Salmon variations: smoked, bellevue & gravlax
Landes Christmas salad, sesame oil vinaigrette
Crawfish Tails Salad with citrus



SEA FOOD

Langoustines	Whelks
Pink & grey shrimps	Crab claws
Oysters	Sea urchins



MAIN DISHES

Braised ham on the bone (cut), maple syrup and tangerine
Stuffed capon, forest sauce
Rack of lamb in grass crust, thyme jus
Caramelized veal loin, morel cream
Salmon blanquette, langoustine cream
Quail fillet, sweet and sour mango
Scorpionfish, currant cream



SIDES

Gratin dauphinois with Cantal and porcini mushrooms
Spelled risotto with peas and parmesan
Pan-fried seasonal vegetables
Salted butter gnocchis
Rice with pistachio chips



DESSERTS

Christmas log
Assortment of Christmas verrines
Cream puffs and macarons
Fresh fruits
Selection of Christmas pastries
Cheeses from our regions
Candy bar



FOR KIDS

Fish & Chips
Crispy chickens
Beef meat balls
Pizza party
Potatoes Anna
Bolognese lasagna
Pasta, fries and winter vegetables

