

CHRISTMAS EVE DINNER MENU

STARTERS

- Salmon Trio: bellevue, smoked, gravlax
- Homemade semi-cooked foie gras with Timut pepper, fig toast, pineapple chutney
- Homemade pork terrine with truffle and pistachio pieces
- The Landaise Salad with foie gras and duck breast
- Selection of surprise breads
- Heirloom tomatoes, confit gizzard, mousseline sauce with fine herbs
- Scallop salad with celery cream and Parmesan crumble
- Chestnut and mushroom velouté



APPETIZERS

- Tuna tartare with coconut milk and Thai sauce
- Tomato tartare with "Caprice des Dieux" cream
- Vegetable tartare with yuzu and prawn tails
- Mini brioche with aubergine caviar, curry chicken, ricotta hummus
- Mini bagel with smoked salmon, Serrano ham, crab rillettes
- Mini club sandwich with pulled chicken, Comté cheese mousse, and crushed walnuts

SEAFOOD

- Langoustines
- Prawns
- Whelks
- Oysters
- Marinated mussels
- Crab claws
- Clams & sea urchins

DISHES

- Bone-in ham with candied kumquat & orange marmalade (carved meat)
- Roasted Christmas turkey with porcini mushroom and chestnut sauce
- Roast rack of lamb with morel cream
- Duck breast with wild berries
- Grilled sea bream fillet with saffron cream
- Cassolette of scallops and lobster claws with coral cream

SIDES

- Potato gratin with mushrooms, topped with cheddar
- Sautéed mushrooms with pine nuts
- Wheat risotto with sun-dried tomatoes and arugula
- Stewed gourmet vegetables
- Pears poached in wine & cinnamon
- Organic gnocchi with sage and Guérande salt

KIDS MENU

- Hake fritters
- Breaded chicken
- Onion rings
- Pizzas
- French fries
- Macaroni gratin



DESSERTS

- Christmas logs
- Sweet verrines
- Macarons
- Chocolate fountain & sweets
- Fresh fruit
- Christmas pastries
- Regional French cheeses
- Petits fours
- Opera-style mango or red fruit cake

The menu is subject to change