

MENU

NEW YEAR'S

STARTERS

Homemade semi-cooked foie gras with Espelette pepper, fig confit, gingerbread

Salmon, scallop and lobster terrines

Salmon filled with beetroot mousse and Boursin cheese

Iberian Ham slices

Prawn salad with citrus fruits, soy & ginger

Assortment of cold cuts

Mini burrata and tomatoes with pesto

Assortment of seafood (langoustines, pink shrimps, gray shrimps, oysters, whelks, crab claws, sauces & condiments)

DISHES

Duck breast with shallot sauce

Veal noisette with truffle sauce

Pork tenderloin

Grilled sea bass fillet with green curry sauce

Scallop cassalette with coral cream

DESSERTS

Selection of regional cheeses

Assortment of Christmas pastries

Variety of sweet Christmas verrines

Assortment of little pastries

Chocolate fountain and toppings

Macarons

Cascade of fresh fruits

APPETIZERS

Mini verrine of Tzaziki, cucumber and Ricotta

Avocado cream, salmon mousse with yuzu vinegar

Trio of mini burgers : shredded chicken, duck, fish

Coral lentil cream with mint

Shrimp skewers with black sesame seeds

SOUPS AND HOT STARTERS

Lobster soup & shortbread

Snail bites

Poultry puff pastry with mushrooms

SIDES

Melting apples with black garlic juice

Winter vegetable

Wheat risotto with dried fruits

Endive gratin with blue cheese and Cantal cheese.

Saffron rice

KIDS MENU

Fish and potato chips

Breaded chicken tenders

Green beans

French fries

Macaroni gratin

The menu may be subject to change