

CHRISTMAS MENU

Glass of Champagne

Wine pairing by the glass to accompany starters,
main course, and dessert



SURF & TURF

Lobster, crayfish, wild prawns, whelks, oysters

Seabass tartare with mango and coriander

Red tuna tataki with black sesame and ponzu sauce

Mini foie gras croque-monsieur with onion confit

Salmon and avocado tartare

Lobster roll with spicy mayonnaise



SEA

Scallop carpaccio with white truffle oil and pomegranate

Salmon gravlax with pickles and dill



MAIN COURSES

Wild prawns à la plancha

Oven-roasted turbot with herbs and flavored butter

Beef fillet Rossini with foie gras and port wine sauce

Rack of lamb with honey

Roasted capon with chestnuts and black truffle



SIDE DISHES

Truffled gratin dauphinois

Glazed vegetables



PASTA & RISOTTO

Pasta rosette with beef ham and béchamel sauce

Creamy porcini risotto with truffle shavings, served in a parmesan wheel



Savoy cheese selection

Dessert buffet & Christmas bûches de Noël