

# Christmas

## DINNER MENU

### COLD APPETIZERS

Olivier salad with cold-smoked salmon  
and quail eggs

Foie gras mousse on pistachio brioche with dried  
dates and roasted grapes

Venison roast beef with honey–mustard mousse and  
homemade fermented vegetables

Homemade tart with baked eggplant, tomato marmalade  
and truffle stracciatella

### HOT APPETIZER

Julienne with Argentine prawns, lobster bisque  
and smoked red Cheddar cheese

### SORBET

Blackcurrant with Crémant d'Alsace sparkling wine

### MAIN COURSES

Stone bass fillet with pink shrimp julienne, truffle mashed potatoes  
and green asparagus

Lamb rack with mint sauce and saffron  
risotto with oriental fruits

Guinea fowl breast with grape sauce, sweet potato fondant  
and sweet eggplant ratatouille

Cauliflower gratin with porcini mushrooms and Gruyère cheese

### DESSERTS

Tiramisu truffles with mascarpone coffee foam

Apple and lingonberry strudel  
with vanilla sauce