

Christmas

DINNER MENU

COLD APPETIZERS

Olivier salad with baked salmon, new potatoes, quail eggs and lightly salted dill cucumber

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