

FESTIVE MENU

COLD STARTER QUARTET

Potato crosti with cold-smoked salmon, horseradish cream and red caviar
Rilette with pulled duck, pear and ginger confiture on pumpkin brioche
Rose shrimp cocktail with avocado tartare
Eggplant cannelloni with creamy Ricotta cheese, walnuts and tomato jam

HOT STARTER

Porcini julienne with Grueyr cheese, black truffle and truffle caviar

SORBET WITH DRUNKEN PINEAPPLE AND GINGER COOKIE CRUMBLE

MAIN COURSES

Duck "confit" with cabbage sauted in red wine, sweet potato and pumpkin puree and cranberry sauce

OR

Rolled seabass, stuffed with ricotta and citrus zest cream, potato gratin and green pea and spinach sauce

DESERTS

Warm almond flan with apples and pears in "cosmopolitan" cranberry sauce with home-made plombir ice cream

