

MENU

CHRISTMAS EVE BUFFET

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STARTERS

- Homemade semi-cooked foie gras with Sichuan pepper and fig marmalade, brioche
- Salmon marinated in gravlax style with Thai spices
- Salmon "belle-vue" style with horseradish cream
- Selection of cold cuts and terrines
- Poké bowl: tuna tartare, mango, avocado, Granny Smith apple, soy sauce
- Scallop salad with citrus fruits and mixed greens
- Mini burratina salad with grilled vegetables, flavored with truffle oil
- Smoked duck breast salad, foie gras pearls and young greens

SEAFOOD BUFFET

- Assortment of fish terrines
- Grey and pink shrimp
- Langoustines
- Oysters
- Whelks, clams, & razor clams
- Crab claws

VERRINES

- Hubert mini bowl with shredded confit chicken
- Mini duck potato baskets
- Mini blinis from Monsieur Maurice's world tour
- Mini lemon and combawa cakes
- Selection of finger sandwiches

SOUPS & HOT STARTERS

- Lobster bisque with croutons
- Scallop tartare, butternut cream with black sesame
- Puff pastries with wild mushrooms

HOT DISHES

- Turkey stuffed with vermicelli, oven-roasted, morel sauce
- Pike-perch fillet with champagne cream
- Carved sirloin steak with Timur pepper sauce
- Caramelized duck breast with kumquat sauce
- Grilled sole fillet with green curry cream
- Pork tenderloin in a hazelnut crust with sage jus

VEGETABLES & SIDE DISHES

- Potato gratin with Cantal cheese
- Trio of carrots with black garlic
- Wheat risotto with candied fruits
- Tagliatelle with smoked salmon and pepper drops
- Mushroom and winter vegetable stew

THE CHILDREN'S BUFFET

- Crinkle fries
- Fish & chips
- Crispy chicken
- Croque-Monsieur
- Pommes dauphine
- Bolognese lasagna
- Broccoli with toasted almonds



DESSERTS

- Christmas logs
- Assortment of sweet verrines
- Cream puffs & macaroons
- Cascade of fresh fruits
- Selection of Christmas pastries
- Regional cheese selection
- Christmas treats