

CHRISTMAS PARTY MENU

DECEMBER 2016

STARTERS

VELOUTÉ DE CELERIE ET PATATE DOUCE, CHÂTAIGNES ÉTUVÉE soup of celeriac and sweet potato, chestnut MK

CAILLE ROTIE, PINTADE FUMÉ, ET CAVIAR D'AUBERGINE, PETITE FICELLE Roasted quail, smoked quinea fowl, aubergine caviar, crusty bread G

GRATIN DE FRUITS DE MER SAFRANNÉE, PETITE SALAD saffron seafood gratin (mussels, clams, prawns and calamari), seasonal leaves G, C, M, MK

MAINS

DAURADE, PURÉE DE JEUNE BETTERAVE, BRUNOISE, CURCUMA ET HUILE D'OLIVE Seabream filet, roasted beetroot purée, vegetable brunoise, fresh tumeric and olive oil F

ROULADE DE DINDE FOURRÉ A L'ESTRAGON, MIE DE PAIN AU MUSCAT ET CAMEMBERT roulade of turkey, tarragon and Camembert, breadcrumb and Muscat, port jus MK

CIVET SAUVAGE DE WICKLOW, SAUCE GRAND VENEUR red wine slow cooked wild venison, huntsman sauce MK

STEAK FRITES

rib-eye steak with French fries, grilled onions, pepper or Roquefort sauce MK

RISOTTO AUX ÉPINARDS BIO, POMME ET CHAMPIGNONS SAUVAGE organic spinach, apple and wild mushroom risotto MK

DESSERT

ASSIETTE DE FROMAGES

cheese plate – three cheeses served with spiced pear G, MK

POMME CARAMELISÉE ET FRUITS ROUGE CRUMBLE, GLACE VANILLE Caramelized apple and mix berry crumble, vanilla ice cream G, E, MK

TART AU CHOCOLAT NOIR, NOIX CARAMÉLISÉ ET GLACE VANILLE dark chocolate tart, caramelised walnut and vanilla ice cream G, E, N, MK

ALLERGENS

gluten = G, crustaceans = C, eggs = E, fish = F, molluscs = M, soybeans = S, peanuts = P, nuts = N, milk = MK, celery = CY, mustard = MD, sesame Seeds = SS, sulphites = SP, lupin = L

All fourteen allergens are openly used in our kitchen. Trace amounts may be present at all stage of cooking