



Create your Menu (Before Dec.15th)

Catering to go - Christmas Menu



Hors d'Oeuvres



Les Escargots de Bourgogne

Burgundy snails baked with fresh herbs and garlic butter in edible escargots pastry shells

Foie Gras de Canard

Terrine served with brioche and nectarine chutney

Gravlax de Saumon

Salmon gravlax of Tsar Nicolas II

Saumon Fume

Smoked salmon



Main Courses



Dinde Farcie

Turkey stuffed with minced meat, mushrooms and chestnuts, flambé with brandy

Tourtière

A classic French meat pie

Homard a L'armoricaine

Seared lobster tail, flambé with brandy, served with crustacean sauce

Cuisse de Canard Confit

Duck leg confit served with aged sherry wine jus

Sauces :

- **Sauce Canneberges / Cranberry sauce**
- **Sauce Brune Classique / Classic Brown sauce**

Légumes :

- **Gratin dauphinois**
Thinly-sliced potatoes baked in a creamy sauce
- **Casserole de Pomme de terre douce en crumble, crumble aux lardons et noix de pecan**
Sweet potato casserole, bacon and pecan nuts
- **Mousseline de pomme de terre**
Traditional mashed potato recipe by a 3-star Michelin chef



Cheeses Taster



A selection of cheeses served with fruits, walnuts and French Baguette



Desserts



Bûche de Noël

- Classic French Bûche de Noël butter cream - Chocolate or Praline
- Classic French Bûche de Noël 3 Chocolate mousse