



X-MAS GALA MENU

COLD APPETIZER

Gravlax trio /salmon, tuna, seabass/ with spicy beetroot confiture and rye bread croutons

or

Venison fillet carpaccio with foie gras and Gruyere cheese

or

Duck pate in apricot glaze with apple pearls on home-made brioche

or

Simmered beetroot mille feuille with goat cheese mousse

HOT APPETIZER

Canadian lobster bisque with grilled prawns

SORBET

Pineapple with vodka

MAIN COURSE

Sturgeon fillet in lobster sauce with truffle and potato puree and green asparagus

or

Venison Wellington with demi-glace sauce and vegetable pearls

or

Duck fillet with berry sauce, sweet potato fondant and aubergine marmalade

or

Cauliflower gratin with white mushrooms and Raclette cheese

DESSERT

Warm apple-pumpkin flan with cranberry sauce and home-made plombir

or

White chocolate cheese cake with apple confiture

or

French cheese selection with fruit chutney