

Tête-à-tête

CANAPÉS

Beef Tartare Choux ^{(R)(E)(SU)}

Horseradish, crème fraîche

Goat Cheese Tartelets ^{(D)(N)(V)}

Black truffle honey, chives

STARTERS

Foie Gras Parfait ^{(D)(E)(G)(SU)}

Cherry jelly

Endive & Roquefort Salad ^{(D)(N)(SU)(V)}

Candied walnut, honey vinaigrette

Snails ^{(D)(G)(MO)(C)}

Garlic butter snails, celeriac mash

Comté Soufflé ^{(D)(E)(MU)(SU)}

Smoked oak cheddar, chives

MAINS

Roast Beef ^(SU)

Slow roasted beef striploin, red wine sauce

OR

Salmon ^{(D)(SU)}

Green peas, onion, tomatoes

OR

Mushroom Chicken ^{(D)(SU)}

Roasted chicken breast, wild mushrooms

SIDES

Roasted potatoes | honey glazed carrots
creamy sprouts | chestnuts

DRINKS

Beer

Peroni

House Spirits

Vodka / Gin / Rum / Whisky

WINE & COCKTAILS

Wine

White / Red / Rosé

Cocktail

Spritz



DESSERTS

Yule Log ^{(D)(E)(G)(N)}

Croque en Bouche ^{(D)(G)(N)(SU)(E)}

Chocolate Cherry ^{(D)(E)(G)(N)(SU)}

Tête-à-tête

ENTRÉES

Dips Selection ^{(D)(G)(V)}

Herbed flatbread, black olive, aubergine

Beetroot Salad ^(SU)

Berries, red current dressing

Burrata ^{(D)(V)(SU)}

Peach, lemon verbena

Leek & Potato souffle ^{(E)(D)(G)(MU)(SU)}

Aged comté

Truffle Pizzette ^{(D)(G)(V)(SU)}

PLATS Principaux

Vol Au Vent ^{(D)(E)(G)(SU)}

Chestnut mushroom, tarragon velouté

Pumpkin Risotto ^{(C)(D)(V)(SU)}

Les DESSERTS

Yule Log ^{(D)(E)(G)(N)}

Crème Brulée ^{(E)(D)(G)(N)(SU)}

Mousse au Chocolat ^{(D)(E)(G)(N)}

Alcohol (A), Celery (C), Gluten (G), Crustaceans (Cr), Eggs (E), Fish (F), Lupin (L), Milk (D), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (Pn), Raw (R), Sesame Seeds (Ss), Soya (S), Sulphur Dioxide (Su), Vegetarian (V), Vegan (Vg)

DRINKS

Beer

Corona

House Spirits

Vodka / Gin / Rum / Tequila / Whisky

WINE

White

Jean Des Vignes, Côtes de Gascogne

Blanc Plaimont

Red

Sabourin Grande Réserve

Cabernet-Merlot

Rosé

Oh! by Oméride Var Rosé Domaines Fabre

