

CÔTE

BRASSERIE

CHRISTMAS MENU

29,95

STARTERS

BAKED CROTTIN

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY SERVED WARM WITH WALNUTS, GOLDEN RAISINS, CROUTONS AND SEASONAL SALAD

CHARCUTERIE BOARD

WITH CURED SAVOIE HAM, SAUCISSON, RILLETTES AND SMOKED DUCK BREAST

BREADCRUMBED CALAMARI

SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE

DUCK LIVER PÂTÉ

WITH TOASTED BRIOCHE AND CARAMELISED RED ONION COMPOTE

SEARED SCALLOPS

SEARED SCALLOPS WITH PEA AND MINT PURÉE, BACON LARDONS AND PEA SPROUTS

MAIN COURSE

DUCK CONFIT "À L'ORANGE"

CRISPY DUCK LEG CONFIT WITH SAUTÉED POTATOES, BABY SPINACH, GARLIC, PARSLEY AND AN ORANGE AND VEAL JUS

PAN ROASTED HADDOCK FILLET

WITH CRUSHED NEW POTATOES, BABY LEEKS, CARROTS AND CREAMY LEEK SAUCE

BACON WRAPPED CHICKEN SUPRÊME

SERVED WITH CHESTNUT STUFFING, POTATO, CRÈME FRAÎCHE AND CHIVE PURÉE WITH FRENCH BEANS AND A SAGE AND ROSEMARY JUS

100Z SIRLOIN STEAK

CHARGRILLED AND SERVED WITH FRITES, WATERCRESS AND BÉARNAISE SAUCE

WILD MUSHROOM RISOTTO

SEASONAL WILD MUSHROOM RISOTTO WITH CEP CREAM AND TRUFFLE OIL

DESSERT

WARM CHOCOLATE FONDANT WITH VANILLA ICE CREAM

TARTE AU CITRON

CLASSIC CRÈME BRÛLÉE

TRADITIONAL APPLE TART TATIN

SERVED WITH CALVADOS CREAM