



CHRISTMAS MENU

**BRASSERIE
DU LOUVRE**

Bonne



DECEMBER 24 - DINNER

MERRY CHRISTMAS!

Amuse-bouche

Terrine of Duck Foie Gras « Robert Dupérier »

Pear chutney, toasted country bread

or

Dill Marinated « Label Rouge® » Scottish Salmon

Lemon cauliflower cream, buckwheat flour blinis

or

Lobster Minestrone

Lobster, carrot, turnip, bean, Jerusalem artichoke, chestnuts

Roasted Scallops from the Bay of Saint-Brieuc

Champagne risotto, grated black truffles from Vaucluse

or

Back of Savage Sea Bass Pan-fried in a Lemon Crust

White leek confit, foamy butter, vanilla oil

or

Bresse Regional Chicken

Stuffed supreme with its confit legs, gratin of cardoon à la Lyonnaise, jus court

or

Roasted Beef Fillet

Vegetables, Périgourdine sauce

Selection of Fresh and Mature Cheeses

Fresh goat's cheese, Comté, Saint-Marcellin

or

Strained Cottage Cheese

Whole, with double cream or with red fruits

Hazelnut Christmas Log

Soft biscuit, hazelnut caramel cream, hazelnut almond praline mousse

or

Seasonal Fruit Salad

or

Frozen Meringues with Chantilly

Light meringues, vanilla ice cream, chocolate sauce

or

“Tradition” Baba au Rhum

Chantilly, Havana Rum

Prices : €79 without cheese and €85 with cheese
Bookings by email: antoine.kohler@hoteldulouvre.com

