



Christmas Cocottes

COLD MINI CASSEROLES

Poultry terrine in crust

Foie gras

Gravlax salmon and caviar

Truffle deviled eggs

Gillardeau oyster No. 3

HOT MINI CASSEROLES

Baked eggs with foie gras, mushrooms,
truffle, and toast

Scallop vol-au-vent

Capon with chestnuts and roasted potatoes

Lobster quenelle

Poached turbot with beurre blanc (caviar)
and vegetable compression

Stuffed Sisteron lamb

SWEET MINI CASSEROLES

Chestnut mont-blanc with candied clementine

Glazed pear with cognac mousse

Black Forest cake revisited with morello cherries

Lychee and quince delight

Chocolate mousse, praline, and whipped cream

140€ per person

(Buffet, water, coffee, and 1 Champagne glass included)



Merry
Christmas

Taulissa

PAR GLENN VIEL