



# LE BRUNCH DU BAY



## APERITIVO

Monegasque Barbajuan  
Vanilla cauliflower candy  
Foie gras profiterole  
Festive tartlet

## MIXED SALAD BAR

Kale and apple salad | Crab curry fruit  
Endive salad | Green beans | Duck breast | Walnuts  
Caesar salad with prawns | Quail eggs  
Artichokes' salad | Cilantro | Citrus  
Lentil salad alla tartufata

## DELI MEATS

Bresaola | Parma ham  
Pata negra ham  
Richelieu meat pie  
Condiments | Pickles

## FINGER FOOD

Parisian brioche bread roll  
Lobster roll | Avocado cream with chili pepper  
Pumpkin pie | Pistachio | Fresh goat cheese

## CREATING THE "TASTING" MOMENT

Sea urchin royale with beetroot and hazelnut tartare  
Curried semi-cooked shellfish | Coconut milk  
Catalan cream with duck foie gras  
Scallop crudo | Trout eggs

## LIVE COOKING STYLE

Sliced foie gras | Brioche toast | Figs' chutney  
Smoked salmon slices | Blinis | Condiments  
Fine fish tartare with smoked herring eggs  
Trout in Bellevue





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## CALYPSO SEAFOOD BENCH

Fines de Claire oysters | Shrimps | Whelks  
Sea urchins | Gillardeau oysters | Crabs

Condiments: cocktail sauce | Mayonnaise | Vinegar | Shallots

## THE CHEESE MAKER

Cheese selection

Honey | Jams | Dried fruits | Salad mix

## SHOW COOKING

Bar in a salt crust

Langoustines' risotto

Saint-Pierre bourride

Gnocchis | Hazelnuts | New Zealand spinach

Veal loin | Spiced gravy

Christmas turkey stuffed with chestnuts

Citrus bocoletti

Grandmother's garnish

Winter vegetables' planter



## FOR CHILDREN

Steamed cod | Mini burger

Vegetable mousseline | Sautéed Baby Potatoes

Pasta with ham cheese gratin

## SWEET SIDE

Assorted cakes and pastries | Fresh fruit salad

Chocolates | Petit fours

Live cooking: ice cream | Sorbets | Waffles

**TAITTINGER PRÉLUDE GRANDS CRUS CHAMPAGNE**