Christmas Brunch 2026

SALLE BELLE ÉPOQUE

CHAMPAGNE MOËT & CHANDON
GRAND VINTAGE 2016

FROM THE SEA

Scallop tartare with citrus
Smoked salmon, sour cream and blinis
Stuffed eggs, crab meat and trout roe
Tuna tataki, Asian condiment

OYSTER BAR

Whelks and prawns, mayonnaise
« Perles de Monaco » oysters

FROM THE LAND

Peppered duck foie gras confit, fruit and nut chutney
Smoked duck breast, nasturtium shoots and foie gras shavings
Artichoke barigoule with truffle
Tomato royale and burratina

HOT DISHES

« Dubarry » cauliflower velouté, golden croutons
Baby potatoes scented with thyme
Chestnut and mushroom fricassée with parsley
Potato gnocchi, Comté and truffle
Melting beef cheek
Sole ballotine, lobster sauce

LIVE COOKING STATION

Traditional roast free-range capon
Champagne risotto

Our grand board of regional cheeses

DESSERTS

Yule logs, Hôtel Hermitage 2026 collection
Apple tartlets, Tatin style
Cappuccino opéra
Vanilla and tonka choux, pear confit
Mango and lime panna cotta
Our assortment of macarons
Pistachio and orange blossom millefeuille
Traditional panettone
The Fruit Bar
Chocolate fountain and its sweet treats
Frosted Riviera citrus fruits

Menu created by our Executive Chef Laurent Piolti