

alizée

Orthodox Christmas Menu

STARTERS

Oyster Selection ^{R, SF}

Shallot, red wine vinegar

Canadian lobster ^{SF}, Prawns ^{SF}, Mussels ^{SF}, Seabass Crudo ^{S, R}, Tuna Tartare ^{S, R}

Served with Aioli & Cocktail sauce

Pâté en Croûte ^{D, G, N}

Veal, chicken, turkey, foie gras, pistachio, pickles, raspberry jelly

Burrata & Truffle Salad ^D

Marinated tomatoes, burrata cheese, black truffle, red onion, capers, basil pesto

Olivier Salad ^D

Chicken thigh, potatoes, cornichons, peas, boiled eggs, carrots, mayonnaise

MAIN COURSE

Alizée Christmas Turkey ^{D, G, N}

Chestnut-stuffed turkey, apple foie gras, pumpkin, cranberry sauce

Veal Loin & Cauliflower ^D

Veal, turnip, milk-poached cauliflower, baby fennel

Butterflied Seabass ^{D, SF}

Seabass, caviar, white butter sauce, mix of grilled vegetables

Fregola Sarda ^{VG}

Fregola pasta, asparagus, morels, chervil, winter black truffle

alizée

DESSERTS

Pavlova ^{D, G, N}

Baked meringue, Chantilly cream, fresh berries

Éclair Vanilla Pecan ^{D, G, N}

Vanilla cream, choux pastry, pecan praline

Honey Cake ^{D, G, N}

Sour cream, dulce de leche, honey sponge

Napoleon ^{D, G, N}

Flaky puff pastry, vanilla cream, sugar icing

We invite you to enjoy some other delectable desserts such as marshmallows, chocolate chip cookies, brownie cubes, granola bites, Florentine fruits jelly, candy jar and candy chocolate bowl.