



Hôtel de Paris

M O N T E - C A R L O

LA SALLE EMPIRE

CHRISTMAS BUFFET

STARTERS

DUCK FOIE GRAS FROM THE LANDES, COUNTRY LOAF COOKED IN WOOD FIRE

HEN PHEASANT TERRINE WITH TRUFFLE, VEGETABLES PICKLES

BELLOTA JABUGO HAM, CEPE MUSHROOMS WITH OIL, FOCACCIA

FAROE ISLANDS SMOKED SALMON, BLINIS & SOUR CREAM

SUSHI SELECTION

Maki Espadon

Urakami California

Urakami California Bikko

Nigiri Sushi Shiromo

CHILLED BLUE LOBSTER, MANGO EXTRACTION

“GILLARDEAU” FINE DE CLAIRE OYSTER

ALL VEGETABLES FROM OUR FARMERS GREEK STYLE

WINTER MIXED SALAD LEAVES



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AGRIA POTATO GNOCCHI WITH BLACK TRUFFLES

SAFFRON-FLAVORED RISOTTO WITH GAMBERONI

LOCAL PURPLE ARTICHOKES SOUP WITH TRUFFLES



FISH

NORMANDY GOLDEN SCALLOPS, PARSNIP PURÉE

FISH & CHIPS

CHAMPAGNE JOHN DORY & LEEKS



MEAT

CHRISTMAS FREE-RANGE TURKEY, CHESTNUTS WITH GRAVY

PRESERVED VEAL KNUCKLE GREMOLATA

HAUTE-PROVENCE LEG OF MILK-FED LAMB, BUNDLED EARLY VEGETABLES



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SELECTION OF MATURED CHEESES

ASSORTMENT OF BREADS



DESSERTS

KOUGLOF WITH GRAPES

ASSORTMENT OF RAISIN OF CANDIED FRUITS

TRADITIONAL HÔTEL DE PARIS CHRISTMAS LOG CAKES

TRADITIONAL "PANETTONE" WITH CANDIED FRUITS

CHOCOLATE FOUNTAIN AND FRUITS SKEWERS

RELIGIEUSE PASTRY COCONUTS

SMALL FLAKY PASTRY WITH PRUNES

FRUIT SHORTBREAD



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SMALL FRESH CREAM CHEESE / PASSION CHRISTMAS LOG CAKE

CHOCOLATE TART

PISTACHIO & STRAWBERRY MACARON

MONT BLANC IN A MERINGUE SHELL

PUFF PASTRY WITH CARAMEL

LEMON DECLINATION



COFFEE, HOME-MADE DELICACIES AND CHOCOLATES FROM HÔTEL DE PARIS

€ 149 / PERSON, TAX & SERVICE INCLUDED
½ BOTTLE OF WINE & MINERAL WATER INCLUDED