

Plaza Gardens Restaurant

First Seating

Starters

Selection of mixed salads

Red mullet with herbs and spices, Espelette pepper and Piro's Cress basil

Sliced meats: Pata Negra ham, Capicollo, Italian salami, Swiss dried beef

Scallop terrine, balsamic vinegar, herb cream sauce

Pigeon terrine and assorted chutneys

Sliced salmon marinated in gin and lime, mini blinis and yuzu emulsion

Selection of savoury verrines

Toasted focaccia with bacon, sundried tomatoes and black "tapenade"

Seafood

Langoustines - Prawns - Whelks - Oysters - Sand shrimps - Crab claws

Main courses

Cream of butternut soup with a hint of chestnut

Carvery: Roasted chicken, Crozes Hermitage reduction - Roast prime rib, Madagascar pepper sauce

Roast rack of lamb, tarragon and mustard sauce

American-style squid and octopus fricassee

Fillet of sea bream with briny sauce, sautéed shellfish and clams

Simmered game with chestnuts

Roasted duck breast, sweet and sour sauce

Scallop and crayfish panciotti, marinara sauce

White truffled pudding flambéed with Calvados, roast potatoes

Black rice with prawns

Side Dishes

Potato and morels "au gratin" - Old-fashioned vegetables, white butter sauce with fennel seeds

New potatoes with speck and confit onion - Flavoured Camargue rice

Lamb's lettuce and beetroot julienne with hazelnut oil

Cheese

Selection of fully-matured cheese with a selection of bread

Desserts

Fruit basket - Selection of Yule logs - Selection of Christmas desserts

Chocolate fountain, fruit skewers, marshmallows and sweets - Coffee

Adult Drinks

1 glass of Champagne and 1/2 bottle of wine (white or red) per adult, mineral water

Champagne

Tsarine Cuvée Premium

White wine

Bourgogne - Chablis AOC - La Pierrelée - La Chablisienne

or Bordeaux AOC - Sauvignon blanc - Mouton Cadet

Red wine

Bordeaux - Saint Emilion AOC - Fortin Plaisance

or Bourgogne - Hautes Côtes de Beaune AOC - Les Belles Roches- Paul Aegerter

Child Buffet

Breaded fish fillet - Star-shaped rösti potatoes

Penne Bolognese - Duo of green beans and yellow beans with parsley

Child Drink

Vittel® or Minute Maid® or Refreshing Drink

"Home-Made" dishes are made on-site from fresh ingredients.

Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes

Plaza Gardens Restaurant

Second Seating

Starters

Selection of mixed salads

Red mullet with herbs and spices, Espelette pepper and Piro's Cress basil

Sliced meats: Pata Negra ham, Capicollo, Italian salami, Swiss dried beef

Scallop terrine, balsamic vinegar, herb cream sauce

Pigeon terrine and assorted chutneys

Sliced salmon marinated in gin and lime, mini blinis and yuzu emulsion

Selection of savoury verrines

Toasted focaccia with bacon, sundried tomatoes and black "tapenade"

Duck foie gras, onion chutney, small brioche with Guérande salt

Selection of smoked fish: swordfish and smoked tuna, halibut and herring eggs

Seafood

Langoustines - Prawns - Whelks - Oysters - Sand shrimps - Crab claws

Main courses

Cream of butternut soup with a hint of chestnut

Carvery: Roasted chicken, Crozes Hermitage reduction - Roast prime rib, Madagascar pepper sauce

Roast rack of lamb, tarragon and mustard sauce

American-style squid and octopus fricassee

Fillet of sea bream with briny sauce, sautéed shellfish and clams

Simmered game with chestnuts - Roasted duck breast, sweet and sour sauce

Scallop and crayfish panciotti, marinara sauce

White truffled pudding flambéed with Calvados, roast potatoes

Black rice with prawns

John Dory in a herb crust, citrus butter, combava emulsion

Porcini mushrooms, calamata and truffles

Side Dishes

Potato and morels "au gratin" - Old-fashioned vegetables, white butter sauce with fennel seeds

New potatoes with speck and confit onion - Flavoured Camargue rice

Lamb's lettuce and beetroot julienne with hazelnut oil

Cheese

Selection of fully-matured cheese with a selection of bread

Desserts

Fruit basket - Selection of Yule logs - Selection of Christmas desserts

Chocolate fountain, fruit skewers, marshmallows and sweets - Coffee

Adult Drinks

1 glass of Champagne and 1/2 bottle of wine (white or red) per adult, mineral water

Champagne

Tsarine Cuvée Premium

White wine

Bourgogne - Chablis AOC - La Pierrelée - La Chablisienne
or Bordeaux AOC - Sauvignon blanc - Mouton Cadet

Red wine

Bordeaux - Saint Emilion AOC - Fortin Plaisance
or Bourgogne - Hautes Côtes de Beaune AOC - Les Belles Roches- Paul Aegerter

Child Buffet

Breaded fish fillet - Star-shaped rösti potatoes

Penne Bolognese - Duo of green beans and yellow beans with parsley

Child Drink

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