

**HOME-DELIVERED
MEALS***

PRIVATE CHEFS



*Les Chefs
S'Encanaillent*

Traiteur Haut Sommet
Chefs Privés



**CHRISTMAS
MENU
2023**

**PLACE YOUR ORDERS
48 hours in advance :**

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www.leschefs-sencanailent.com

CHRISTMAS MENU

100€ / PERSON

Possibility of food and wine pairing

BITTES

Mini Vol au Vent, Sweetbreads and Morels
Tartlet, lime mousse
and mountain gin, Sturia caviar

STARTER

Pressed foie gras and pigeon fillet,
fir-infused quince paste

or

Scallop,
Truffled cardoon gratin, beurre blanc
Champagne & Hazelnut

or

Pot-au-feu terrine of vegetables with herbs,
Black Garlic Gribiche (Vegetarian)

MAIN

Capon stuffed with wild mushrooms,
Truffled parsnips, melt-in-the-mouth apples
and truffle jus

or

Roasted lobster with colombo butter, gratin
cannelloni with saffron bisque

or

Truffled vegan foie gras ravioli,
Winter Vegetable with Pink Peppercorns

CHEESE

Truffled Brillat Savarin

DESSERTS

Chocolate and truffle dome

or

Yule Log

or

Candied apple, crispy gingerbread,
cottage cheese and ginger ice cream