

**HOME-DELIVERED
MEALS***

PRIVATE CHEFS



*Les Chefs
S'Encanaillent*

Traiteur Haut Sommet
Chefs Privés



**CHRISTMAS
MENU**

2024

PLACE YOUR ORDERS

48 hours in advance :

contact@leschefs-sencanailent.com

+33 6 19 04 61 69 / +33 7 82 09 45 54

www.leschefs-sencanailent.com

**Delivery €25 - Free shipping on orders over €200*

CHRISTMAS MENU

100€ / PERSON

Possibility of food and wine pairing

BITTES

Oyster in kiwi gel, gin, and Sturia caviar
Mini chicken and crayfish pie with génépi gel

STARTER

Foie gras and chocolate pressé with passion
fruit pepper condiment and toasted brioche

or

Cassolette of scallops with Jerusalem artichoke
risotto and truffle beurre blanc

or

Vegetable pot-au-feu terrine with herbs and
black garlic gribiche (vegetarian)

MAIN

Stuffed capon with white pudding, potato and
porcini mille-feuille, and truffle jus

or

Half-lobster tail with dill and lemon Viennese
crust, saffron ravioli, and creamy bisque

or

Roasted cauliflower with truffle in a focaccia
crust (vegetarian)

CHEESE

Brie de Meaux with truffle

DESSERTS

Roasted pineapple and lime dome with white
chocolate mousse

or

Yule log (minimum 4 servings)

or

The Clementine in texture, ginger meringue,
and intensely vanilla mousse

POULTRY FOR THE HOLIDAYS

We offer you the opportunity to create your own menu for the festive season.

POULTRY

Turkey (3kg / 4kg - serves up to 8 people) : **€350**
Sauce and sides of your choice

or

Capon (2kg / 3kg - serves up to 6 people) : **€250**
Sauce and sides of your choice

STUFFING (VEAL-PORK)

Mushrooms, chestnuts, and foie gras

SAUCES

Morel cream

or

Poultry jus with black truffle

SIDES

Truffle-infused mashed potatoes

or

Swiss chard gratin

or

Sautéed winter vegetables



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