HOME-DELIVERED MEALS*

PRIVATE CHEFS

Les Chefs S'Encanaillent

Traiteur Haut Sommet
Chefs Privés

NEW YEAR MENU

DECEMBER 31ST

PLACE YOUR ORDERS

48 hours in advance :

contact@leschefs-sencanaillent.com

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

www.leschefs-sencanaillent.com

Delivery €25 - Free shipping on orders over €200

€100 PER PERSON

Delivered – 2 savory bites
and 1 sweet bite of each, per person.

100 % homemade,
for an exceptional New Year's celebration.

SAVORY BITES

- **Brussels Sprout Leaf & Smoked Eel**
  Soy-cured egg yolk – a delicate land-and-sea pairing
- **Scallop Carpaccio – Lychee & Cardamom**
  Floral freshness with a hint of exoticism for a luminous start.
- **Carabineros – Daikon Pickles & Mandarin**
  Iodized explosion, fruity acidity, and an Asian punch.
- **Croq'M Truffle – The Icon Reinvented**
  Melt-in-the-mouth, aromatic, and unmistakably festive.
- **Lobster Roll – House Style**
  Golden brioche, tender lobster, and light preserved-lemon sauce.
- **Foie Gras Dome – Pear Compote & Brandy**
  Smooth and fruity harmony, a true symbol of celebration.
- **Wagyu Beef – Wakame, Cucumber & Ginger**
  Japanese flavors, exceptional freshness, and luxurious texture.
- **Pigeon Cromesqui – Hazelnut Honey & Raisin**
  Crispy indulgence, melting center, and sweet-salty nuance.

SWEET BITES

- **Viennese Chocolate – Tonka Chantilly & Hazelnut Crunch**
  Regressive sweetness and creamy texture to end on a soft note.
- **Pear & Bergamot Tartlet**
  Subtle fruity and floral alliance, fresh and fragrant
- **Mango & Almond Cheesecake**
  A light, luminous finish with a touch of exoticism.

A festive menu to enjoy at home,
just like in a restaurant.
Delivery service on December 31st
Limited quantity