

Pescadou Bistro

Sunday, December 24th 2017



Christmas Eve Dinner

Menu 69/pers.

Amuse bouche: Petit choux au crabe, crab salad in small puff.

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Salade d'endive et roquette, Belgian endive, arugula, pear, pecan and blue cheese.

Or

Creme de champignons des caves et des bois,

cream of Porcini mushroom and white mushroom soup, truffle oil.

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St Jacques aux moules et safran, Seared scallops, black mussels in saffron, spinach.

Or

Blanquette de Veau a l'ancienne.

Braised Veal, white creamy stock, mushrooms, carrots, pearl onions, white rice pilaf.

Or

Pintade rotie aux chataignes. Roasted Guinee hen, braised chestnuts,

Golden mashed potatoes and Brussels sprouts

Or

Loup de mer poelle aux amandes. Pan roasted Branzino,

Lemon butter, roasted almonds, haricots vert, fingerling potatoes

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Dessert: Nougat glace aux fruits confit et griottes

Candied fruits and Kirsch ice-cream parfait, black cherry in Brandy.

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Bon Appetit !

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Merry Christmas !