

# **Festive Season Menu 2025 / 2026**



## **Starters - Choice of one**

Carpaccio of Scallops with Passion Fruit, Mango & Pomegranate,  
Yuzu Vinaigrette

Homemade Duck Foie Gras Medallion,  
Quince Chutney & Gingerbread 'Cannelé'

Homemade Langoustine Ravioli,  
Dill Cream & Bergamot Espuma

## **Main Courses – Choice of one**

Grilled Atlantic Lobster, Green Curry Butter,  
Shellfish Cappuccino & Winter Vegetable Fregola Sarda

Farmhouse Pigeon Ballotine stuffed with Chicken Livers & Grapes,  
Port Wine Jus & Sweet Potato Cream

Pan-Seared Turbot, Champagne Sauce & Red Caviar,  
Parsnip Purée & Winter Vegetable Brunoise

## **Desserts – Choice of One**

Limoncello Baba with Whipped Cream

Mandarin "Trompe-l'œil"

Warm Dark Chocolate Fondant & Crème Anglaise

Exotic Fruit Pavlova

Frozen Nougat with Amarena Cherries, Flambéed with Kirsch

"Colonel" Sorbet – Lemon Sorbet with Vodka

Orange Salad infused with Fresh Thyme

Mignardises & Mandarins from the Nice Region

Price: €100 VAT Included

*Net prices – Service included (15%)*