



# Christmas Dinner

DECEMBER, 24TH 2017

BY FABRICE GIRAUD & HIS TEAM

## Scallops

In green dress with truffle slices, tangy vinaigrette sauce with cider

## Foie gras from Vendée

Beggar feast of dried fruits, Christmas chutney, cooked wine jelly

## Dublin Bay prawns

With butterfly paste knot, sofrito sauce, parmesan cheese and baby vegetables

## Duck from Challans

In puff pastry with savourey filling, pistachio and truffle, wild mushrooms, Madeira old wine sauce and young mixed salad leaves

## Victoria pineapple

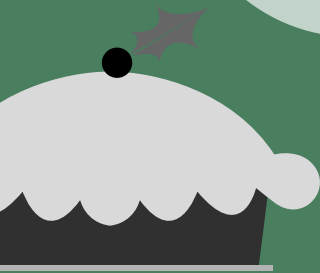
Shavings, black pepper syrup, meringue and coriander sorbet

## The Christmas log cake: "pearls cloud"

With iced chestnut, coconut, Malibu and passion fruit coulis

*At the rate of 145 euros per person (taxes included),  
with a glass of champagne Besserat de Bellefon Cuvée des Moines Brut*

*The above prices are net and include taxes & service charges,  
the restaurant doesn't accept checks*



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