

Christmas and New Year buffet

(55 € per people)

BRIOCHE SLIDERS (4 pieces per people)

- Smoked salmon and pesto with sesame brioche
- Shrimps and curry slider
- Foie gras and fig cream with herbs brioche
- Smoked duck breast, roquette and honey with herb brioche

VERRINES (small jars) (3 pieces per people)

- Shrimps and avocado in Thai sauce
- Salmon tartar and sour cream
- Crabmeat and cucumber
- Foie gras and candied pear

CRUSTACEANS

- ½ Lobster paladin, garnished with a thinly sliced ratatouille served cold and shelled

MEAT

- Vitello tonnato: veal fillet with a tuna and mayonnaise sauce served with coleslaw

DESSERTS (4 pieces per people)

- Verrines of raspberry panna cotta
- Verrines of chocolate mousse
- Opéra (creamy coffee and chocolate cake)
- Lemon and meringue tart

Menu

(30 € per people)

APERITIFS

- 1 Smoked salmon and pesto with sesame brioche sliders
- 1 Foie gras and fig cream with herbs brioche sliders
- 1 Verrines of salmon tartar

STARTERS

- Foie gras terrine, onion marmalade, wine cooked pear and gingerbread
or
- Smoked salmon and snow crab aumônière with citrus fruits and two king prawns

MAIN COURSE

- Roasted capon stuffed with morels and his cooking juice served with a potato gratin « dauphinois » and fresh vegetables
or
- Roasted guinea fowl supreme stuffed with ceps sauce served with a potato gratin « Dauphinois » and fresh vegetables
or
- John Dory fillet with asparagus and creamy saffron sauce served with a vegetable terrine and some new potatoes

DESSERT

- Chocolate dome with a vanilla mousse served with warm salted caramel



FOR YOUR CHRISTMAS & NEW YEAR CELEBRATIONS

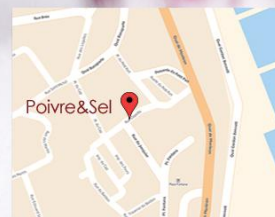
4 place du petit port, Menton

Open from 10h to 15h and from 19h to 22h30, 7 days/7

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Website : www.poivreusel.fr - Email : alt0410@orange.fr

On command
Home delivery
or take away



APERITIF PLATTER (Create to your desires) 1,80€ per piece

BRIOCHE SLIDERS

- Smoked salmon and pesto with sesame brioche
- Shrimps and curry slider
- Foie gras and fig cream with herbs brioche
- Smoked duck breast, rocket and honey with herb brioche

VERRINES (small jars)

- Shrimps and mango in a Thai sauce **3,00€**
- Salmon tartar with sour cream **3,00€**
- Lobster medallion and crabmeat **3,50€**

COLD STARTERS

- Seafood plate : Smoked salmon, crabmeat, octopus, shrimps and avocado in cocktail sauce, three king prawns **16,00€**
- Smoked salmon and snow crab aumônière **15,00€**
- Duck foie gras, red wine poached pears, and steamed onion **15,00€**

WARM STARTERS

- Burgundy snails **12,00€**
 - 6 snails **24,00€**
 - 12 snails **13,00€**
- Ceps mushroom raviole with a creamy sauce **14,00€**
- Oven baked cassolette of scallops and seafood in a creamy mushroom sauce **14,00€**
- Duck foie gras ravioli with a creamy white truffle sauce **14,00€**

SEAFOOD MARKET

THE SEAFOOD PLATTER: 70,00€ for 2 people

4 langoustines, 6 prawns (60/80), 6 king prawns (10/20), 8 welk, grey shrimps, 6 clams, 12 oysters « Fine de Clair n°2 (Lemon, mayonnaise, rye bread, shallot vinegar)

THE ROYAL PLATTER 130,00€ for 2/4 people

4 langoustines, 6 prawns (60/80), 6 king prawns (10/20), 10 welk, grey shrimps, 10 clams, 24 oysters « fine de Clair n°2, 2 half lobsters, 2 half spiny lobster (langouste), 1 torteau crab (Lemon, mayonnaise, rye bread, shallot vinegar)

PRAWNS, SHELLFISH AND CRUSTACEANS

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|---------------------------------|----------------------|--------------------------------------|-------------------------------|
| - Grey shrimps | 5,50€/100 gr | - ½ Lobster thermidor | <i>Price depend on market</i> |
| - Prawns (60/80) | 11,00€ for 6 | (oven baked) | |
| - Prawns (10/20) | 17,00€ for 6 | - ½ Langouste | <i>Price depend on market</i> |
| - Langoustines (Norway lobster) | 3,50€ each | (spiny lobster) | |
| - Welk | 6,50€ for 8 | - ½ Lobster Bellevue | <i>Price depend on market</i> |
| - Oyster fines de claire n°2 | 24,00€ for 12 | (Cold with mayonnaise and crab meat) | |

FISH STALL

- John Dory fillet with asparagus and creamy saffron sauce **16,00€**
- Fish platter (salmon, king prawns, sea bass, red mullet) **17,00€**
- Rolled fillet of sole stuffed with thinly sliced lobster, Lobster medallion and creamy sauce **17,00€**

All our fish dish are served with a vegetable terrine and some new potatoes

MEAT CORNER

- Beef filet « charolais » (180 gr) with pan fried foie gras **24,00€**
- Venison stew sauce « grand veneur » (red wine sauce) **17,00€**
- Veal chop breaded with chanterelle mushrooms **20,00€**
- Roasted guinea fowl supreme stuffed with ceps sauce **16,00€**
- Roasted capon stuffed with morels and his cooking juice **16,00€**

All our meat dish are served with a potato gratin « dauphinois » and fresh vegetables

DESSERTS

- Opéra (creamy coffee and chocolate cake) **5,00€**
- Chocolate dome with a vanilla mousse served with warm salted butter caramel **5,00€**
- Gourmet coffee : 4 small serving (Raspberry panna cotta, chocolate mousse, opéra and lemon and meringue tart) **7,00€**

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Net price VAT included