LE BOUILLON

Bel Air

- Christmas Lunch -

Menu Spécial Fêtes
Special Festive Menu
$ 96

Entrées - Starters

Les Huîtres
One natural oyster with strawberry mignonette,
one baked with escargot butter

Le Foie gras
On toasted gingerbread with house-made fig jam and fresh pear

Rince-palais - Clean Palet

Trou Normand
Yuzu sorbet & Calvados

Plats de résistance - Main

Le Saumon confit
Lemon-herb confit salmon with asparagus gazpacho and fennel

L'Épaule d'agneau
24-hour slow-cooked lamb shoulder with a honey and rosemary glaze, roasted

Fromage

Cheese course

Dessert

La Pavlova
Strawberry & lemon pavlova with yuzu candy cane sorbet

LE BOUILLON

Bel Air

- Christmas Lunch -
Vegetarian

Menu Spécial Fêtes
Special Festive Menu
$ 96

Entrées - Starters

La Tomate confite & la Burrata
Confit heirloom tomato and burrata

Le Faux-gras de champignons
Mushroom "foie gras" on toasted gingerbread
with house-made fig jam and fresh pear

Rince-palais - Clean Palet

Trou Normand
Yuzu sorbet & Calvados

Plats de résistance - Main

Le Nid d'Aubergine
Miso and soy marinated golden eggplant on an eggplant floss nest
with asparagus gazpacho

La Feta croustillante
Crispy filo-wrapped feta baked with a honey and rosemary glaze, roasted vegetables

Fromage

Cheese course

Dessert

La Pavlova
Strawberry & lemon pavlova with yuzu candy cane sorbet