

*Happy Holidays from your
friends at Le Cirque !*

MENU DÉGUSTATION

ALASKAN KING CRAB

Celery remoulade, Granny smith apple citrus gelee, Caviar

FOIE GRAS DE CANARD *

Tatin apples, Vanilla streusel, Grilled multi seed bread

GNOCCHI AUX CAVIAR

Champagne beurre blanc, New Zealand Langoustines, Caviar

BUTTERNUT SQUASH VELOUTE

Pumpkin seeds, Bacon onion jam, Shaved white truffles

BRITTANY LOUP DE MER

"Paupiette", Fondue of Leeks, Sauce Vin Rouge

BLANQUETTE DE VEAU

Braised veal cheek, Baby carrots, White truffles, Sauce blanquette

FILET DE BOEUF F1

Gratin Savoyard, Confit onion, Sauce bordelaise

CHOCOLATE BALL

Vanilla Bean Ice Cream, Chocolate Sauce, Streusel

8 COURSE MENU

425 per person

CLASSIC WINE PAIRING

188 per person

PREMIUM WINE PAIRING

428 per person

*Chef Jonathan is also offering as
supplements for the Christmas holiday the
following:*

BLACK TRUFFLE BEEF WELLINGTON

roasted chestnuts, sauce périgourdine, creamy spinachs

95

BÛCHES DE NOËL

chocolate praline, vanilla & mixed berries, coffee mascarpone

30

**Consuming undercooked foods of animal origin increases the risk of
foodborne illnesses. Individuals with certain health conditions may be at
higher risk if these foods are consumed raw or undercooked*