# *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*