

Christmas Menu

Monday 24th December

OYSTER RÉGAL N°2 OYSTER

POACHED IN CIDER VINEGAR
APPLE - SHALLOT CONDIMENT

DUCK FOIE GRAS

CONFIT IN CHRISTMAS SPICES
GINGERBREAD CHIPS

BRESSE FARM-REARED POULTRY

SPIT-ROASTED
MOUSSELINE MASHED POTATOES WITH BLACK TRUFFLE
COOKING JUICES

REBLOCHON FERMIER

STUFFED WITH FINE CÈPES
LAMB'S LETTUCE SALAD WITH NUT OIL

CHRISTMAS LOG

WITH CHESTNUTS - MERINGUE - BLACKBERRY LIQUEURS

€105 - Net Price without drinks

Kids'

CHRISTMAS MENU ...

DENTELLE OF SALMON GRAVLAX

LEMON-SCENTED CREAM

DUCK FOIE GRAS

NATURAL TERRINE, WITH BRÛCHE BREAD

BRESSE FARM-REARED POULTRY

SPIT-ROASTED, BUTTERED MASHED POTATO, COOKING JUICE

CHRISTMAS LOG

CHOCOLATE - VANILLA FROM REUNION ISLAND

€50

Net Price without drinks



RESTAURANT LE 80 - 88 Rue des Jeux Olympiques - 73550 Méribel

🌐 www.chaudanne.com - ☎ +33 (0)4 79 41 69 79 - ✉ restaurantle80@chaudanne.com