

FESTIVE MENU

€135.- incl. of VAT | €117.80 excl. of VAT

Can be served for a minimum of 10 attendees from November 25th to New years eve 2019

OPEN-BAR (30 MINUTES)

Champagne Laurent-Perrier La Cuvée, Whisky, Porto, white and red wine,
Soft drinks, mineral water
&
4 cocktail pieces

STARTER

Half-cooked duck foie-gras with port wine, jelly and grape macaroon, Royal Gala apple
or
Scallops, white truffle ice cream

MAIN COURSE

Turbot and shellfish cooked at a low temperature, Champagne sauce and Ossetra caviar
or
Roasted milk-fed veal, cepe mushrooms and stewed onions from Cévennes with black truffle

DESSERT

served with a glass of Champagne Laurent-Perrier La Cuvée
Yule log, chocolate and roasted pear with maple syrup
or
Chestnut and clementine tartlet

SWEETS

served with hot drink

BEVERAGES

Still and sparkling water, two glasses of wine per guest

*Menu selection (starter, main course and dessert) must be similar for all attendees.
Please, do not hesitate to let us know any requirement dietary beforehand.*



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