



LA
COCINA
DE
CRISTINE
— CRISTINE BEDFOR —

CHRISTMAS DAY MENU

December 25th

— APPETIZER —

Crispy sobrasada with honey.

— STARTER —

Island shrimp carpaccio
with green pesto.

— FIRST COURSE —

Monkfish and seafood cannelloni with
fish reduction and spiced béchamel.

— SECOND COURSE —

Rossini-style sirloin with seared foie gras,
PX reduction, and glazed baby potatoes.

— DESSERT —

Classic Tatin tart with vanilla
ice cream.

— PETIT FOURS —

Pastisset, nougats, coffee, and
infusions.

*** Sourdough bread with butter.
Water, spirits, white and red house wine.*

95.00€

(VAT included)

Merry Christmas