



LA
COCINA
DE
CRISTINE
— CRISTINE BEDFOR —

CHRISTMAS EVE MENU

December 24th

— APPETIZER —

Mini brioche with foie micuit
and fig jam.

Anchovy “00”, roasted red pepper,
and smoked butter.

— FIRST COURSE —

Lobster caldereta (traditional stew)
with confit cherry tomatoes
and crispy bread.

— SECOND COURSE —

Deboned milk lamb terrine with
parmentier potatoes and mushrooms.

— DESSERT —

Tarta de chocolate de Cristine.

— PETIT FOURS —

Pastisset, nougats, coffee,
and infusions.

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

110.00€
(VAT included)

Merry Christmas