

Moulin Rouge Christmas Dinner Menu

Amuse-Bouche - Pressed Foie Gras with Cazette, Candied Pear, Frédéric Lalos Gingerbread

STARTERS

Eight-Hour Confit Beef Chuck, Creamy Truffled Foie Gras, Crispy Buckwheat

-Or-

Obsiblues Shrimp, Textured Celery, Caviar Tarama, Blood Orange Coulis, Red Onion Pearls

DISHES

Grilled Golden Turbot Fillet, Stuffed Knife, Smoked Herring Pearls, Potato Gnocchi, Dashi Broth

-Or-

Fillet of Veal Cooked in Sautoir, Stewed Endive with Black Truffle, Polenta, Périgeux Sauce

DESSERTS

Return from the Christmas Market, Homemade Gingerbread, Bourbon Vanilla Cream, Mulled Wine Spirit Coulis

-Or-

Cream Scented with Earl Gray Tea from Maison Dammann Frères, Bergamot Jelly, Crispy Biscuit with Citrus Zest, Lemon Caviar

DRINKS

1/2 bottle of champagne per person, or other drinks with or without alcohol

CHILDREN'S MENU (6-11 YEARS)

FROM 120€ PER CHILD

STARTER

Wrap Boursin Ham

DISH

Free-Range Chicken Supreme, Newborn Potatoes, Meat Juice

DESSERT

Homemade Chocolate Mousse, Small Pecan Cookie

DRINK

Fruit Juice

Starters and "homemade" dishes are prepared on-site using raw products.