

# Les Fresques Royales

EVIAN ROYAL PALACE

## Christmas Eve – 24 December 2008

### Appetisers

Duck foie gras marinated in royal spices  
Delicately spiced truffle jus jelly

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Lobster and scallop chartreuse  
Gentle curry emulsion

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Line-caught sole braised with Clos de Pont white wine  
Creamy Pousse en Claire oyster sauce

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Our traditional casseroled Bresse capon  
Spiky cardoons in a delicately spiced jus, braised chestnuts

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Exceptional cheeses from our valleys  
Spoon-served vacherin

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Yule logs – 2008 creations

The 13 Christmas desserts served in the Grand Salon

Traditional Christmas Eve dinner to the heavenly sounds of the harp

Adults 180 € - Children 7-15 years inclusive 130 € - Drinks not included – All taxes and service charge included  
Reservation required – Smart dress



# La Véranda

EVIAN ROYAL PALACE

## Christmas Eve Buffet 24 December 2008

Corn cake with avocado, lime, Espelette peppers  
Stuffed Sicilian tomatoes  
Duo of Scottish salmon  
Giant prawn colombo  
Crunchy salad shoots with white balsamic  
Iberian Belotta-Belotta ham, rustic tomato tartine  
Grilled Piquillos de Lodosa, small fried red mullet

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Plancha-seared scallops  
Braised chicory with curry

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Casseroled Bresse turkey  
Delicately spiced jus, old-fashioned root vegetables, Chablais gratin

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Alpine farm cheeses

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Yule Logs – 2008 Creations  
Candied chestnuts from the Ardèche  
Exotic fruit soup  
Lemon meringue tart  
Red fruit tart  
Paris-Evian, light almond cream  
Traditional caramelised millefeuille  
Basket of candied fruit

Adults 90 € - Children 7-15 years inclusive 65 € - 4-6 years: 45 € - Drinks not included – All taxes and service charge included  
Reservation required – Smart dress



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## Christmas Day Brunch - 25 December 2008

Classic « eggs of the day » from the farms of Marin  
Asparagus from the County of Nice  
Winter roots with garden herbs  
Prawn cocktail with celery  
Mesclun from the Forville market  
Sushi-style salmon and sea bream  
Guacamole with lime juice, seasoned with Espelette pepper  
Tiger prawns sauteed with sesame seeds and black vinegar  
Home-made duck foie gras terrine

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Monkfish cooked with garden herbs  
Rice with lotus leaves

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Haunch of venison, poivrade sauce  
Preserved cranberries, spatzeli with nutmeg

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Cheeses from our valleys

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Yule Logs – 2008 Creations  
Macaroons with flavours of the moment  
Jars of garden fruit  
Fromage frais with a red berry coulis  
Caramelised apple pastry  
Alpine ice creams and sorbets  
Cream with Bourbon vanilla  
Grandmother's cassonade tarts  
French toast and waffles with sugar

Adults 110 € - Children 4-15 years inclusive (excluding Kid's Resort) : 35 € - Children 4-15 years inclusive (Kid's Resort): 25 €  
All taxes and service charge included – Reservation required – Smart dress



Served at the Fresques Royales and at the Véranda

# Salon Léman

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## Children's Christmas Eve 24 December 2008

Lamb's lettuce salad with local walnuts  
Squash heart with an amusing sauce  
Thin slices of Caribbean melon  
Mixed diced vegetables with home-made mayonnaise  
Sicilian tomato with fresh basil  
Prawn cocktail

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Scallop brochette  
Fresh plain spinach

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Casseroled Bresse turkey with real gravy  
Fondant baby carrots

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Mild Reblochon, curd cheese with sugar

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Vanilla, chocolate and pistachio cream pots  
Caramelised apple tart with dairy cream  
Wild fruit soup with Bourbon vanilla  
Basket of clementines and candied fruit  
Our Head Pastry Chef's Yule Logs

A magical atmosphere, where illusion will reign up until the arrival of Father Christmas ...

Children 4-15 years inclusive 55 €- Drinks not included – All taxes and service charge included  
Reservation required – Smart dress

