

CHRISTMAS BRUNCH

185€/pers
Until 10 years-old -50%

PASTRIES SIDE

Mini chocolate breads and croissants
Giant buns
Hot drinks (coffee, tea, hot chocolate)
Fresh orange juice et grapefruit juice

APPETIZER BUFFET

Signature Gravelax Salmon, Yuzu cream and chives
Tamarisk Oysters, Raspberry Shallot Dressing or Menton Lemon
Fishing carpaccio of the day from the bay of Antibes
Homemade fresh foie gras terrine, quince chutney
Pink shrimp with cocktail sauce
Barigoule Artichoke Salad with Hazelnuts
Cucumber Salad with Greek Yogurt and Fresh Coriander
Young Sprout Salad

HOT BUFFET ENTERTAINMENT

Truffle Egg Scramble
Sea bass in a crust, vegetable casserole from our gardener
Grilles veal with wood fire, potato with truffles

CHEESE PLATE

Of Mister Mons, master cheese maker, french craftperson

DESSERT BUFFET

Caramelized Millefeuille with Bourbon Vanilla
ZK's Catherine Brothier hazelnut paste small chou, roasted hazelnuts
Chestnut Christmas Log
Fresh fruit tartlets
Chocolate fountain and fresh fruits

FOR KIDS

Candy bar