

Hotel d'Angleterre

G E N E V A



Christmas Eve Dinner *Thursday 24th December 2009*

Duet of amuse-bouche



Cucumber jelly flavoured with oysters
Dublin prawns and oysters tartar
with crunchy duet of leek-pineapple
whipped cream with caviar



See bass and wild salmon parcel
wrapped in a green vegetable leaf
tangy matelote sauce
baby carrots and turnips with sesame seeds



Pure malt chocolate granité



Supreme of Bresse chicken truffled under the skin
British stuffing, fruits and root vegetables served with a jus
flavoured with spices



Stilton cheese and Port



Christmas delicacy



Coffee and festive macaroons

Fr. 125.- per person

