

Hotel d'Angleterre
G E N E V A



Christmas Eve Diner
Saturday 24th December 2011

Duet of amuse-bouche

Lobster jelly flavoured with smoky whisky and creamy chervil roots.
“Blanc manger” with lime and caviar

Piece of sea bass,
Duet of pear and grapefruit flavoured with star anise
Shellfish juice with kaffir lime

Chestnut and old rum granite

Capon fillet with truffle
English style stuffing
Old fashioned fruits and vegetables cooked with a spiced broth

Sheep cheese with truffle
Quince marmalade

Christmas treat

Coffee and festive macaroons

Fr.135. - per person

