

S O F I T E L

PARIS LE FAUBOURG



## FESTIVE MENUS

A few steps away from the Champs-Élysées,  
in an atmosphere of elegance and celebration,  
offer the signature of chef Alexandre Auger.  
Enjoy the magic of Paris and the Faubourg's haute couture decor!

# CHRISTMAS EVE DINNER

## AMUSE-BOUCHE

Chestnuts velouté, Akane apples, roasted chestnuts

## STARTER

Duck foie gras terrine, passion fruit jelly and coffee

## FISH COURSE

Gratinated sea scallops, shellfish, Noilly Prat sabayon

## MEAT COURSE

Farm Guinea fowl breast with truffle, couqueline potatoes

## DESSERT

Christmas log

PRICE PER PERSON : 120€ incl tax

Dinner on December 24<sup>th</sup>, 2019

Booking conditions: Prepayment - Cancellation free of charge until  
December 10, 2019, beyond the prepayment will be kept.

SOFITEL PARIS LE FAUBOURG

15 RUE BOISSY D'ANGLAS 75008 PARIS

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# KID'S MENU

## CHRISTMAS AND NEW YEAR'S EVE

### STARTER

Duck foie gras terrine, chutney and brown bread toasts

or

Hand cutted smoked salmon, blinis and fresh cream

### MAIN

Farm chicken breast, potatoe puree and veal sauce

or

Fish of the day and organic vegetables

### CHRISTMAS DESSERT

Christmas log

or

### NEW YEAR'S DESSERT

Dark Andoa 70% chocolate tart

PRICE PER PERSON: 75€ Ttc

Dinners on December 24<sup>th</sup> or 31<sup>st</sup>, 2019

Booking conditions: identical to the adult's menus

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