



LA CUISINE DE MAMIE & JEAN

CHRISTMAS EVE DINNER
WEDNESDAY, 24TH DECEMBER 2025

TO BEGIN WITH

TRUFFLE TARTLET, JERUSALEM ARTICHOKES & HAZELNUT

STARTER

LOBSTER RAVIOLI STEWED IN RED WINE

MAIN COURSES

THINLY-SLICED SEA BASS, CAVIAR & POTATOES WITH SEAWEED



BRESSE CHICKEN, BLACK TRUFFLE & SUPRÊME SAUCE

CHEESE

TRUFFLE BRIE & FRESH HERB SALAD WITH SHERRY

DESSERT

‘LA PATINOIRE DU PLAZA ATHÉNÉE’ YULE LOG

MINERAL WATER
HOT DRINK

€405

CHAMPAGNE & WINES

CHAMPAGNE - BILLECART SALMON - BLANC DE BLANCS OR ROSÉ
CHASSAGNE-MONTRACHET 1^{ER} CRU LES CHAMPS-GAINS - PAUL PILLOT - 2016
GEVREY-CHAMBERTIN - SYLVIE ESMONIN - 2020
CHAMPAGNE - VEUVE-CLICQUOT - YELLOW LABEL

€140

Prices are shown in euros
including VAT and a 5%
employee contribution.

Please note the hotel cannot
accept payment by cheque.

 *Dorchester Collection*

Our poultry is from France.

If you have any allergies
or intolerances, please let us
know upon ordering.