

# Dinner of the Kings



Saturday, December 24, 2022  
The Magic of Christmas Eve

*Champagne Magnum de Laurent Perrier "La Cuvée Brut" à Volonté !*

Pan-cooked Duck Liver on Spinach Leaves

or

Entire Shelled Lobster Served Warm with a Salad of Green Beans

or

Ravioli of Duck Foie Gras, with a Port and Truffle Reduction

\*\*

Turbot Filet, Lemon Butter

or

Wild Coastal Sea Bass, Browned in Virgin Olive Oil

or

Breton Lobster is removed from the Shell and a Delicate Coating added,  
before being returned to the Shell

or

Pan-cooked Beef Filet, Green Pepper of Madagascar - FR

or

A Single Roasted and Grilled Sweetbread with a Reduction of its Juice

\*\*

Three Regional French Cheeses

\*\*

Christmas Dessert with Chocolates and Seasonal Miniature Sweets

260 euros per person / the possibility to change a dish / extended dinner

*To validate your table, full payment is required*

<https://www.pierreorsi.com/fr/nos-rendez-vous-de-fetes.html>

Sharing the Warmth of the Holiday Season !!!