

RÉGENT PETITE FRANCE

STRASBOURG

CULINARY CHEFS: NICOLAS STAMM-CORBY & SERGE SCHAAL ❁❁

EXECUTIVE CHEF: CÉDRIC KOCH

CHRISTMAS MENU

Éveil du Palais

Amuse-bouche

Alsace Duck Foie Gras Terrine

Quince Textures with Gewurztraminer
Madagascar Vanilla

Roasted Line-Caught Sea Bass Fillet

Tarbais Bean Ragout, Nasturtium Oil and Samphire

Stuffed Capon Supreme

Dampfnudeln, Black Truffle
Supreme Sauce with Lovage

Alsace Honey and Pineapple

Honey Blanc-Manger, Timut Pepper Ice Cream
Victoria Pineapple Tartare

Mignardises

LIVE MUSIC: HARPIST

255 € / PERSON – FOOD & WINE PAIRING INCLUDED

Includes 3 glasses of wine, mineral water and coffee per person.
Aperitifs, digestifs and spirits not included.

For our young guests, an adapted menu is available for €55.
Our prices include taxes and service. - All our meats are of French origin.



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CHRISTMAS MENU

PLANT-BASED MENU

Éveil du Palais

Amuse-bouche

Beetroot Pressé

Horseradish and Oxalis Ice Cream
Reduced Beetroot Jus

Carrot Royale

Carrot Tops Pesto, Tangy Pickles
Slightly Acidulated Carrot Jus

Artichoke Luté and Garnished with Baby Vegetables

Dill Oil and Vierge Sauce

Alsace Honey and Pineapple

Honey Blanc-Manger, Timut Pepper Ice Cream
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