



Festive menu



FEEL THE EMOTION OF A UNIQUE MOMENT.
THIS WINTER, GRANT YOURSELF WITH THE ENCHANTMENT OF AN EPICUREAN DINNER
AND SHARE THE CONVIVIALITY OF THE FESTIVE SEASON.

€62 p.p.
(excluding beverages)

APPETIZER

Parsnip velvety soup with truffle oil

STARTERS

Warm escalope of duck foie gras,
candied apricots, orange caramel, toasted brioche

OR

Snacked scallops, pumpkin cream

MAIN COURSES

Slow cooked duckling fillet with rosemary,
chestnut cream, grilled parsnip, fig sauce

OR

Roasted John-Dory with ginger butter,
fine celery mousse, girolles mushrooms,
horseradish and honey sauce

DESSERTS

Three chocolates mousse cake, coconut lace biscuit

OR

Iced nougat, orange and cinnamon lace biscuit



Menu available at BE Café Marché Jourdan on December 24th and 31st 2017 from 7pm
and on request as from 8 persons between December 1st 2017 and January 31st 2018 upon reservation.

Menu excluding beverages. Decorations and animations available upon request.
More information at +32 2 235 51 15 or at H5282-SB@sofitel.com