

# LADURÉE

*Paris*

## CHRISTMAS MENU

**3 course set menu £48pp**

**2 course set menu £38pp**

Served with a glass of sparkling wine

### STARTER

Duck foie gras, Christmas chutney and kouglouf  
Scallop tartar, lemon gel, coconut and kaffir lime vinaigrette with parsley oil  
La vie en rose toast, avocado, sweet potato, beetroot, hummus <sup>v</sup>

### MAIN

Duck magret with mashed potato and peppercorn sauce  
Truffle risotto, carnaroli rice, black truffle <sup>v</sup>  
Pan seared black cod with spinach and mushroom and champagne sauce

### DESSERT

Christmas Yule Logs:

#### Marquise

Hazelnut dacquoise with crushed nuts, Sacher biscuit, hazelnut crèmeux and  
a milk chocolate hazelnut rich-bodied Chantilly cream

#### Vanille Marron

Genoa bread soaked in rum and Madagascan vanilla, a chestnut crèmeux, a scented  
mascarpone Chantilly cream and chunks of candied chestnuts



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Please inform us if you have any allergies or dietary requirements.

VAT included at current rate, 13.5% discretionary service charge will be added to your bill.