



**Monday December 24<sup>th</sup> 2018**  
**Christmas Menu**

- ✂ Foie gras with Ibérico ham, crusty corn
- ✂ Back of brill fish, shell sauce, vervain butter and broccoli mousse
- ✂ Ostrich perfumed with Tonka fava, chestnuts and cranberry
- ✂ Cheese
- ✂ Assortment of Yule logs
- ✂ Sweet petits-fours

*Rate : 82 euro*

**Monday December 31<sup>st</sup> 2018**  
**New Year' Eve**

*Champagne aperitif with amuse-bouches*

- ✂ Crab, Greek of fennel and foie gras in shellfish juice
- ✂ Shells lacquered in grué of cocoa, crushed by tuberous chervil, crystallized shallots, coffee emulsion
- ✂ Roasted Wagyu beef, juice of cooking in truffles, creamy pumpkin and foie gras cake
- ✂ Mojito ice cream
- ✂ Cheese
- ✂ Crunchy pineapple sable with vanilla, creamy Sudachi and Piña Colada sorbet
- ✂ Sweet petits-fours and chocolate

*Wine discovery, 1 glass on each course, water and coffee  
Music during the dinner and danse floor after dinner.*

*Rate : 235 euro*

**Tuesday January 1<sup>st</sup> 2019**  
**Lunch**

- ✂ Scallop Carpaccio with candied lemon and truffle
- ✂ Warm foie gras lacquered in the coffee, mousseline of Jerusalem artichokes and hazelnut crumble
- ✂ Small cuts of veal with dried pear, Amandine potatoes and morel mushrooms in spiked juice
- ✂ Cheese
- ✂ Iced and caramelized Pecan walnut Parfait with brownie biscuit
- ✂ Sweet petits-fours

*Rate : 82 euro*



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