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Christmas BRUNCH

Amù Monte Carlo - Tuesday December 25

SHELLFISH COUNTER

Oysters
Shrimp Bouquet
Sea Urchins
Langoustine
Whelks
Lemon, mayonnaise, aioli, blinis, and brioche bread

FROM THE SEA

Russian-style lobster
Smoked salmon heart with various aromas
Saku tuna tataki with shiso salsa
Scallop carpaccio with yuzu truffle
Grilled prawns and avocado with wasabi dressing

AROUND FOIE GRAS

Terrine of semi-cooked foie gras, natural
Christmas pâté en croûte with foie gras
Poultry glazed with port and foie gras
Pan-seared foie gras with Maury jus
Fruit chutney and condiments

FROM THE LAND

Butternut velouté with chestnut flakes
Whole roasted vegetables and their condiments:
Pumpkin with white balsamic honey and dried fruits
Leek with mimosa truffle
Celery, pear, and coriander
Broccolini with clementine and fresh herbs
Baby carrots with chestnut granola and cinnamon

HOT DISHES

Scallops and shellfish with champagne sauce
Poultry and white sausage with morels
Chilean sea bass glazed with miso and soy
Roast capon with porcini mushrooms
Niçoise-style ravioli
Mashed potatoes with truffle
Roasted sweet potatoes with spices
Green beans with flat parsley
Root vegetables baked in bread crust

BREAD & CHEESE SELECTION

Aged fresh cheeses
Assorted rolls and goose confit

DESSERTS

Christmas log bar served by our pastry chefs
Chocolate fountain with treats
Mont Blanc with chestnut and blackcurrant
Mandarin pearl | Exotic shortbread
Dark chocolate tart | Orange confit cream puffs
Raspberry vanilla
Assortment of Christmas candies and chocolates
Gingerbread | Cinnamon shortbread
Panettone and pandoro
Clementines and mandarins from Menton
Freshly sliced fruits



Gourmet buffet &
unlimited Champagne - **€225**

For children aged 6 to 12 - €65
Children under 5 are invited free of charge
Kids Club with babysitter

