



La Table des Druides – La Cité Suspendue Restaurant

**New Year Buffet 2019
31 December 2019 Dinner**

Adult eat-all-you-can buffet, drinks not included

Time: 7 pm: €49.00

Horaire : 9:30 pm : €59.00

Child eat-all-you-can buffet, drinks included €29.00

Net price

The characters appear at both sittings

Starters

Legume and herb salad

Millets, quinoa, Beluga green and black lentils, spelt

Salad bar

Mixed leaf, rocket, lamb's lettuce, tomato, ewe's cheese, croutons

Sauces and vinaigrettes

Green bean, smoked duck breast and Parmesan salad

Fish

Dill-marinated salmon

Twice-marinated herring

Curried prawns

Smoked salmon and fromage frais cannelloni

Scallop and baby vegetable terrine

Small shellfish platter (whelks, shrimps, winkles)

Soups and verrines

Lobster bisque, creamed cep mushroom soup

Creamy avocado and crab with citrus fruit, foie gras pannacotta, fig chutney

Savoury pies

Chicken and sage pie

Wild boar and juniper pie

Vegetable, fruit and grain verrines

Parsnips, prunes and toasted buckwheat

Avocado, citrus fruit and pine nuts

Chinese artichokes, sweet onions and grilled sesame



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Cold meats

Rosette

Coppa

Ham

Perigourd Duck Foie Gras terrine

Foie gras pressé and gingerbread

Wild boar terrine with chestnuts

Main dishes

Thick-cut roast meats

Wild boar haunch, hunted in France

Farmhouse red label Loué chicken

Capon with morel mushroom sauce and foie gras

White pudding with summer truffle

Roast quails

Lamb confit

Roast meats on a skewer

Wild boar sausage, hunted in France

Chicken fillet marinated in fig and honey

Triple pepper beef rump steak

Pork breast confit

Oven braised

Roast cod loin fillet

Roast skate fillet with fennel seeds

Prawns with fennel

Salmon fillet with champagne sauce

Seafood hotpot (scallops, salmon, cockles, cream velouté)

Vegetables and potatoes, rice or pasta

Braised vegetables of the day

Mashed kidney potatoes

Penne pasta gratin

Tortellini with four cheeses

Orechiette pasta with tuna, tomato and olives

Jus and sauces

Béarnaise sauce

Three-cheese cream sauce

Red wine sauce



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Roast chicken jus
Wholegrain mustard sauce

Picardy cheeses and assorted breads

Tomme au foin, Bray, Rollot, Crève-cœur and goat's cheese
matured in wood ash

Desserts

Sweets

Fromage blanc and strawberry or rhubarb compote
French toast with fruit confit
Teurgoule rice pudding
Tarts: rustic apple, plum streusel, apricot
Madeleine
Chestnut fondant
Raspberry and chocolate fondant
Chestnut cream
Raspberry log
Chocolate log

Fruit

Pineapple on skewers
Baked apples with brown sugar
Oven-braised seasonal fruits (apricots, pears, peaches, figs)
Fruit salad
Dried fruit and almond, fig, hazelnut and raisin biscuit