

FESTIVE SEASON 2018



LE BRISTOL
BEYROUTH

LE BRISTOL CHEZ VOUS CATERING

Festive menu catered to you...



OUR FESTIVE TRAYS

<p>Assortment of verrines (3 Pieces each) 65,000 LL</p> <p>Duck verrines and foie gras mousse Verrines of mango and crab, sesame and soy sauce Humos verrines with roasted peanuts Verrines of salmon tartare, guacamole and marinated shrimps</p>	<p>Assortment of mini Kaak (4 Pieces each) 30,000 LL</p> <p>Chicken mousakhan Goat cheese and beef basterma Brie cheese with cranberries and chutney</p>
<p>Pleasure Assortment (3 Pieces each) 55,000 LL</p> <p>Mini brioche with fresh goat cheese and herbs Mousse of foie gras in its crispy tart Smoked salmon canapé, crispy capers Beef Bresaola and parmesan on a sablé biscuit</p>	<p>Hot savory treats (3 Pieces each) 35,000 LL</p> <p>Mini pie with zucchini, pine nuts and basil Mini croque monsieur with old comté cheese Mini vol au vent with wild mushroom Mini crisp ravioli with shrimp and herbs</p>
<p>Prestige Assortment (3 Pieces each) 75,000 LL</p> <p>Marinated salmon cubes, wasabi whipped cream Opéra of foie gras with mango and schezuan pepper Tuna tataki marinated in beetroot Smoked salmon flower, cream with herbs and Yusu</p>	<p>Festive cheese tray with assorted bread, dry fruits and nuts (120 grs each) 145,000 LL</p> <p>Tomme de Savoie, Gruyère, Brie, Camembert, Saint Marcellin, Fromage de chèvre frais, Reblochon de Savoie, Bleu de Bresse</p>
<p>Assortment of mini Kebbes (3 Choices - 4 Pieces each) 25,000 LL</p> <p>Kebbe goat cheese Kebbe eggplant caviar Kebbe cherry chutney Kebbe kawarma Kebbe goat cheese and kawarma Kebbe chickpeas and kawarma</p>	<p>Festive cold cuts tray with assorted bread, mustard and pickles (100 grs each) 99,000 LL</p> <p>Pepper salami, Beef Bresaola, Superior jambon de Parme, Jambon supérieur, chorizo piment, Garlic sausage</p>
	<p>Caramelized ham cooked in pineapple 86,000 LL</p> <p>Vines leaves with quinoa (kg) 20,000 LL Vines leaves with dry grapes (kg) 17,000 LL</p> <p>Chard leaves in oil (kg) 17,000 LL</p> <p>Mix tray of stuffed vegetables in oil (marrow, eggplant, vine leaves, sweet pepper, and potato) (kg) 20,000 LL</p>

SOUPS

Lobster bisque and golden croûtons	31,000 LL
Cream of mushroom soup, whipped cream with herbs	28,000 LL
Cream of pumpkin soup with hazelnut oil and brown chips	18,000 LL

SALADS & STARTERS (MINIMUM ORDER OF 5 PORTIONS)

Salad of young shoots, avocado, cherry tomatoes served with an orange vinaigrette dressing	18,000 LL
Warm goat cheese salad with pistachio nougatine, rocket and pomegranate	21,000 LL
Festive salad: purslane, manchego, chestnuts, dates, hazelnut and balsamic vinaigrette	18,000 LL
Landaise salad: stuffed duck breast, smoked duck breast, poached egg, served with young shoots of salads	28,000 LL
Lobster salad: avocado, cherry tomatoes, grapefruits, artichokes, and coral vinaigrette	44,000 LL
Christmas salad: arugula, endives, mozzarella balls, balsamic vinaigrette	22,000 LL
Kale salad with marinated shrimps, strawberries and poppy seeds	23,000 LL
Fresh Crab salad with orange, grapefruit segments and avocado mousse	22,000 LL

Crispy duck leg comfit salad, served with Hoisin sauce, baby lettuce gem, edamame and sesame seeds	26,000 LL
Smoked salmon with beech wood, traditional presentation / per kg	169,000 LL
Marinated salmon crumble, ginger nougatine	22,000 LL
Beech wood Smoked salmon heart in sashimi cut Celery remoulade with herbs and wasabi sauce	28,000 LL
Homemade foie gras cooked in a towel	34,000 LL
Terrine of homemade foie gras, chutney, figs, walnuts, and raisins	38,000 LL
Mille-feuilles of smoked salmon and fresh cheese with herbs	21,000 LL
Salted tart of salmon and fresh spinach (12 or 15 portions)	18,000 LL
Salted tart of brie cheese with cranberry chutney (12 or 15 portions)	17,000 LL
Leek and mushroom quiche (6 or 12 portions)	9,000 LL
Comté and chives quiche (6 or 12 portions)	9,000 LL
Beef sliders, slow cooked beef brisket, cornichons pickles with homemade BBQ	33,000 LL

Our prices are per portion unless otherwise stated

MAIN DISHES

Seafood Paella with crayfish, black rice and saffron sauce	46,000 LL
Salt-crusted whole grouper, perfumed rice and champagne butter sauce	(3kg) 320,000 LL (5kg) 530,000 LL
Civet of wild boar and gratin Dauphinois	59,000 LL
Roasted duck breast, duo of potato purée and carrots, anise scented	38,000 LL
American beef medallion, pepper sauce from Madagascar gratin dauphinois with mushroom and vegetables	79,000 LL
Leg of lamb confit in its juice, served with traditional rice and dried fruits (serves 10 persons)	310,000 LL
Medallions of white veal, tagliatelle with herbs and Grand Veneur sauce	65,000 LL
Fricassée of farmed chicken with morels, potato gnocchi with herbs	64,000 LL
Home stuffed raviolis with ceps mushroom and gorgonzola sauce	24,000 LL
Shrimp curry with rice and Mauritian sauce	34,000 LL
Roasted salmon, fragrant rice with lemongrass and ginger	29,000 LL
Whole grilled lobster, garden vegetables, lobster and brandy	120,000 LL
Pan-fried sea-scallops in festive dress, mashed pumpkin	69,000 LL

TURKEY AND CAPONS

Traditional stuffed Christmas turkey, cranberry sauce or mushroom sauce, fricassée of green vegetables, baby potatoes and chestnuts	5kg / 10-15 persons / 320,000 LL 7.5kg / 15-20 persons / 410,000 LL
Oriental roasted turkey, served with traditional rice, roasted dried fruits and chestnuts	5kg / 10-14 persons / 280,000 LL 7.5kg / 15-20 persons / 370,000 LL
Roasted capon, chestnuts and brandy stuffing, baby potatoes with rosemary and brown chestnuts	3.5kg / 8-10 persons / 540,000 LL
Capon with truffles from "Périgord" traditional stuffing with chestnuts and truffles, poached pears, pan-fried green vegetables and truffles.	3.5kg / 8-10 persons / 2,000,000 LL



CHRISTMAS CAKES

Tradition

Christmas log with chestnuts from Piedmont on a vanilla sponge cake

150,000 LL / 25 cm / Serves 12 persons
180,000 LL / 35 cm / Serves 18 persons
220,000 LL / 45 cm / Serves 24 persons
280,000 LL / 60 cm / Serves 30 persons

Le Bristol

Traditional chocolate Christmas log with hazelnuts on a chocolate biscuit

95,000 LL / 25 cm / Serves 12 persons
115,000 LL / 35 cm / Serves 18 persons
145,000 LL / 45 cm / Serves 24 persons
175,000 LL / 60 cm / Serves 30 persons

Concerto

Chocolate and praliné feuillantine

160,000 LL / 40 cm / Serves 20 persons

Emotion

Chocolate mousse with fresh raspberries, vanilla crème brûlée, chocolate biscuit and raspberry syrup

170,000 LL / 40 cm / Serves 20 persons

Velvet

Chocolate mousse, vanilla mousse and chocolate biscuit

85,000 LL / 25 cm / Serves 12 persons
165,000 LL / 50 cm / Serves 24 persons

Santa's Hat

Passion mousse, chocolate ganache, cocoa biscuit, feuillantine, raspberries

110,000 LL / Serves 12 persons



SELECTION OF FESTIVE CAKES

Mini Log Cake

Mini log cake Bristol

8,000 LL / per piece

Mini log cake marrons glacés

9,000 LL / per piece

Mini log cake raspberry

8,000 LL / per piece

Santa's Hat

9,000 LL / per piece

Le Mont Liban

The Mont Blanc with chestnuts of Piedmont, crunchy and creamy vanilla meringue

72,000 LL / 8 persons

90,000 LL / 12 persons

120,000 LL / 16 persons

Fusion Gourmande

Chestnut tart and intense chocolate

72,000 LL / 8 persons

90,000 LL / 12 persons

120,000 LL / 16 persons

Christmas Tree

Selection of homemade macarons

170,000 LL / 100 pcs

280,000 LL / 170 pcs

Alcazar selection

Balthazar of Arabia (Alcazar with fresh ginger)

72,000 LL / 10 persons

Melchior of Persia (Alcazar with walnut & figs)

75,000 LL / 10 persons

Gaspar of India (Alcazar with red fruits)

78,000 LL / 10 persons



FROZEN DESSERTS

Vacherin

The vacherin great tradition, vanilla ice cream, strawberry ice cream, Italian meringue and creamy vanilla

55,000 LL / 8 persons

Nougat Glacé

Nougat glacé with honey from Provence

80,000 LL / 8 persons

MIGNARDISES

The intense chocolate truffles

85,000 LL / Kg

Iced chestnuts in vanilla syrup

180,000 LL / Kg

Brutti ma buoni with almonds

95,000 LL / Kg

Provence almond crunchy

75,000 LL / Kg

Fruit Paste

70,000 LL / Kg

KING CAKES

Traditional king cake filled with almond cream

35,000 LL / 5 persons

Brioche crown topped with dry fruits

56,000 LL / 8 persons



FESTIVE SEASON 2018



For more information, please contact:

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Free Delivery in Beirut

Mount Lebanon Starting 10,000LL
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Our prices are all taxes included