HÔTEL BRISTOL

GENÈVE

# FESTIVE MENUS



# CHRISTMAS MENU

FOR THE CHRISTMAS EVE & CHRISTMAS DAY FOR LUNCH

Home-smoked salmon tartare, with vodka and dill,
served with a lace-like tuile made with cuttlefish ink

Marbled south-western duck foie gras,
cashew nuts with Tasmanian pepper, spring roll with kale,
mini brioche with candied figs

Stuffed capon breast with black trumpet mushrooms,
Périgord black truffles and citrus risotto

Pre-dessert

Papua vanilla and yuzu yule log

CHF 120.- per person

## FOR CHILDREN

Cream of potato and leek

Grilled salmon fillet, spring roll with vegetables

Roasted capon breast, pumpkin and parmesan risotto

Papua vanilla and yuzu yule log

CHF 80.- per person

*Fine meal accompanied by live music*

# NEW YEAR'S EVE MENU

Parmesan shortbread tartlet, smoked beef fillet maki,
ricotta salata and sun-dried tomatoes

Florentine-style millefeuille of south-western duck foie gras,
warm vinaigrette made with Modena balsamic vinegar,
crisp sucrine lettuce, candied pineapple and Martinique chilli

Roasted slipper lobster tails in oriental butter,
semolina flavoured with mint and lemon,
glazed pumpkin in vegetable stock

Confit cod fillet in citrus oil, beurre blanc with Osciètre caviar,
celery mousseline flavoured with Timut peppercorns,
lace-like tuile made with cuttlefish ink

Roasted veal fillet with black truffle,
rich gravy made with Roscoff onions, butternut squash variations,
Piedmont hazelnuts and cocoa condiment

Champagne granita

Pastry Chef Alexis's baked Alaska,
clementine, squash, absinthe and macadamia nuts

CHF 220.- per person

*Fine meal accompanied by live music*

14

*"The whole team of the Hotel Bristol Geneva wishes you a magical holiday season!"*



Rue du Mont-Blanc 10
CH-1201 Genève
+41 22 716 57 58
cotesquare@bristol.ch - www.bristol.ch