

RESTAURANT
RÉGENT PETITE FRANCE
STRASBOURG

CULINARY CREATORS : NICOLAS STAMM-CORBY & SERGE SCHAAL
EXECUTIVE CHEF : CÉDRIC KOCH

CHRISTMAS MENU

Mise en bouche

Amuse-bouche

Red Kuri squash raviole

Chestnut mousse
Roasted Piedmont hazelnuts

Roasted turbot “meunière” style, “Grenobloise” garnish

Cress in textures
Hollandaise sauce

Capon supreme stuffed with mushrooms

Half-cooked duck foie gras from Alsace
Périgourdine sauce

Chocolate sphere

Creamy chestnut ganache
Tangerine

Mignardises

255 € / PERSON

FOOD & WINE PAIRING INCLUDED - 3 GLASSES / PERSON

For our young guests, an adapted menu is available for €85.
Our prices include taxes and service - All our meats are of French origin.

