HOME-DELIVERED MEALS*

PRIVATE CHEFS

Les Chefs S'Encanaillent

Traiteur Haut Sommet
Chefs Privés

CHRISTMAS MENU

2025

PLACE YOUR ORDERS

48 hours in advance :

contact@leschefs-sencanaillent.com

+33 6 19 04 61 69 / +33 7 82 09 45 54

www.leschefs-sencanaillent.com

Delivery €25 - Free shipping on orders over €200

CHRISTMAS MENU

IN 5 COURSES
€100 per person

IN 7 COURSES
€120 per person

(Available for delivery – limited edition)
Wine pairings available

- AMUSES BOUCHES -

Smoked Fish Jelly, Iodized Egg
Subtle marine infusion, melting texture, and a salty touch.

Beetroot Veil, Langoustine Tartare
Tangy freshness, vegetal softness, and a burst of crustacean flavor.

House-Infused Butters
Artisanal creations by the Chef, to share as a prelude.

- STARTERS -

Foie Gras Dome, Pear Brandy Heart
Caramelized pear compote & homemade puffed brioche.
or
Scallop Carpaccio, Lychee & Cardamom
A floral and briny harmony, delicate and refined.

- MAIN COURSES -

Ballotine of Capon Stuffed with Mushroom & Foie Gras
"Bouchon" potato, sautéed seasonal vegetables, and rich jus.
or
Sole "Bonne Femme" Style with Champagne & Caviar
Crispy mushrooms, maître d'hôtel butter with aromatic herbs.

- CHEESE -

Selection from Our Affineur
A curated selection of fine cheeses, paired for the occasion.

- DESSERTS -

Chef's Christmas Log
Signature creation, inspired by the atelier.
or
Chocolate & Coffee Dome, Woody Whisky Note
Intense and captivating, for lovers of character.
or
Soft Gingerbread, White Chocolate Ganache & Exotic Fruits
A Christmas of sweetness and sunshine.

POULTRY FOR THE HOLIDAYS

We offer you the opportunity to create your own menu for the festive season.

OUR SHOWPIECE POULTRY

Festive Turkey (3 à 4 kg - serves up to 8) : **€400**
Served with the sauce and garnish of your choice.

or

Farm-Raised Capon (2 à 3kg - serves up to 6) : **€300**
Served with the sauce and garnish of your choice.

CHEF'S STUFFING

(Veal – Pork – Mushrooms – Chestnuts – Foie Gras)
A festive classic, generous and aromatic.

SAUCES

Morel cream

or

Poultry Jus with Black Truffle

ACCOMPANIMENTS

Truffled Potato Mousseline

or

Tender Swiss Chard Gratin

or

Sautéed Winter Vegetables

An exceptional poultry, carefully prepared, to be shared in simple pleasure.
Available by pre-order for the holiday season.

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Limited Quantity

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