

LA MAISON ROSE

HOLIDAY MENU 2025



GLASS OF PROSECCO ROSÉ OR SPRITZ



STARTERS

A CHOICE BETWEEN

Pumpkin and chestnut soup, with foie gras flambé
with cognac and green peppercorn *

House made gravlax (cured salmon) with raifort sauce
and trout eggs and a citrus salad *

Mushroom crème brûlée, with black garlic and truffle oil
(vegan and nut free) *



MAINS

A CHOICE BETWEEN

Monkfish and prawns in lobster bisque sauce,
with samphire and winter vegetables confit in butter

7-hour confit lamb with barberry and a purée of potato, parsnip
and pear flambées with Pastis *

Stuffed cabbage rolls, chestnut, winter greens, quinoa
cream of butternut squash (vegan and nut free) *



CHEESE

A CHOICE BETWEEN

Truffle Brillat Savarin cheese, house made chutney and fruit pickles *

House made vegan cheese with herbs and dried fruits *



DESSERTS

A CHOICE BETWEEN

Passion fruit pavlova, pistachios *

Chestnut cheese cake basque *

Vegan Opéra (chocolate, coffee, cashew and hazelnut raw cake) *



WINE AND DISHES PAIRING

A CHOICE OF TWO GLASSES OF WINE FROM OUR NEW YEARS EVE SELECTION



SET MENU 100 €

* Gluten free

ALL OUR DISHES ARE PREPARED IN OUR KITCHEN, WITH SEASONAL PRODUCTS AND A LOT OF LOVE
ALL OUR MEATS ARE FRENCH. MENU SUBJECT TO CHANGE DEPENDING ON AVAILABILITY OF PRODUCTS

APÉRITIFS AND SELECTED WINES BY THE GLASS

HOLIDAY MENU WINE LIST 2025

APÉRITIFS

A CHOICE BETWEEN

- IGP Prosecco Rosé : Pinot noir, Glera organic
- Spritz Bitter : (Artisanal and organic french liqueur of bitter orange)
- Spritz Opaline : (Artisanal and organic french liqueur of grapefruit and rosemary)
- Spritz Jolie Fleur : (Artisanal and organic french liqueur of elderberry)

WHITE WINE

A CHOICE BETWEEN

- IGP Mâcon-Péronne, Domaine Aimé Blouzard 2022, Organic , 100% Chardonnay
- AOP Alsace, Domaine Dirlé Cadé « Vieilles vignes » 2022 BIODYNAMIC. 100 % Sylvaner

ROSÉ WINE

- IGP zinfandel, Puglia 2023, BIODYNAMIC

RED WINE

A CHOICE BETWEEN

- AOP Bourgogne, Chateau Garnerot 2023. 100% Pinot Noir
- AOP Côtes de Bourg, Domaine Falfas «Chateau Falfas» 2017, BIODYNAMIC. Blend : Cabernet franc, Cabernet Sauvignon, Malbec, Merlot

SEMI SWEET WHITE WINE

- IGP Val de Loire, Domaine Bonnet Huteau 2023, BIODYNAMIC 100% Pinot Gris

WINE AND FOOD PAIRING GLASSES ARE 10 CL, YOU CAN CHOOSE EXTRA GLASSES OR BOTTLES OF WINE AND CHAMPAGNE FOR AN EXTRA FEE THAT EVENING WILL BE AVAILABLE.

DRINK WITH MODÉRATION

LA MAISON ROSE

HOLIDAY CHILDREN'S MENU

(UNDER 12)



GLASS OF FARM JUICE OR HOME MADE LEMONADE



STARTERS

A CHOICE

Small plate of saucisson (cured porc sausage)

Pumpkin and chestnut soup *



MAINS

A CHOICE

Polpette in tomato sauce and roasted potatoes

Pasta al forno, creamy ricotta and parmesan sauce (vegetarian)



DESSERTS

A CHOICE

Chocolate mousse and whipped cream *

Chestnut cheese cake basque *



SET MENU 29 €

** Gluten free*

ALL OUR DISHES ARE PREPARED IN OUR KITCHEN, WITH SEASONAL PRODUCTS AND A LOT OF LOVE
ALL OUR MEATS ARE FRENCH. MENU SUBJECT TO CHANGE DEPENDING ON AVAILABILITY OF PRODUCTS