

Christmas' Brunch

Monday, December 25, 2023 | from 12pm to 4pm

Discover our exquisite brunch feet in the sand.

Indulge in an assortment of seafood, lobster and fresh fish from local producers, foie gras and other delights paired with an Open Bar of Champagne Leclerc Briant.

STARTERS TO SHARE

“Gillardeau” oysters, Kristal caviar vinaigrette “Du bout du monde”

Thins slices of raw beef with walnut oil, pine nuts, sherry vinegar

Lobster, avocado “Cocktail”

Duck foie gras crème brûlée, mango praline

Marinated scallop with clementine, dates and tamarind

Benedictine poached egg with smoked salmon, exotic hollandaise sauce

MAIN COURSE TO CHOOSE FROM

Truffle butter rigatoni served with artichokes and “Vache rouge” parmesan

or

Cod, spaghetti squash with citrus oil, chestnuts broth,
green tea mangoes sabayon

or

Grilled beef fillet, sweet potatoes cooked in maple syrup, cherry tomatoes, basil,
cinnamon, semi-cooked spinach shoots with candied garlic

or

Barbecue suggestions

DESSERTS TO SHARE

Poached pear in mulled wine style, cassia cinnamon ice cream

Lychee, coconut and ginger tart

“Mont Blanc” with pineapple

Seasonal fruit plate

190€/ person

Champagne Leclerc Briant Open Bar

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