



MENU OPERA A PALAZZO BY DALLOYAU RECEPTIONS

31 DECEMBER 2023 - LA MONNAIE DE PARIS

WELCOME COCKTAIL

Caviar tasting

Comptoir du Caviar selection: caviar blinis and tarama blinis with caviar and truffles

Lamb confit with mint

Lamb confit rolled in herb breadcrumbs, mint, sweet goat's cheese, shortbread

Salmon gravlax with snow peas

Cube of gravlax salmon, snow peas, blueberry blossom and horseradish sauce

Fresh black radish and crab

Black radish, crabmeat, mayonnaise chives

Quinoa dome

Red quinoa, sweet potato and Lutosa potato, ginger, fresh cheese curry, green shiso

COCKTAIL

Detox Croustade

Cucumber and goat cheese with fresh mint

Poultry sweetness

Parmesan shortbread, shredded poultry, teriyaki sauce

Foie gras opera

Foie gras opera, mango note, gingerbread

Tuna and sesame tataki

Tuna and grilled sesame tataki, mayonnaise, shiso leaf

Exotic croustade

Mini croustade, mango tartar and fresh Norwegian salmon, yuzu pearl, marigold flower, AOP Espelette pepper

Tart eel

Smoked eel, grilled seaweed, herb cream, green shiso

Sakura sea bream

Sakura sea bream, sakura cream and sobacha powder

Detox croustade

Goat's cheese croustade, cucumber julienne, fresh lenthe,

Carrot variations

Parmesan shortbread, creamy carrot turmeric, carrot pickles

Craquant nougat

Craquant nougat, fresh pistachio cheese, radish pickles

Shitake cone

Savoury cone, cream of button mushroom duxelles, cheese cream, shitake mushroom, wasabi sesame

Mini burger

Minced steak, homemade ketchup, cocktail tomato, sucrine, gherkins, 18-month mature Comté cheese

Croque-Monsieur

Croque-Monsieur ham on the bone, PDO 18-month Comté cheese, béchamel sauce

Forest Croque

Croque-monsieur, PDO 18 month Comté cheese, béchamel sauce, button mushroom duxelles



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DISHES

Prawn roll animation

Mini Mamos Lobster Roll, prawns with dill, cucumber pickles, raz el-hanout spice mix, mini wasabi shoot

Cream of mushroom soup with truffle

Cream of mushroom soup, truffle cream, fresh truffle sprinkled, pine nuts

HOT DISH

Roast salmon

Back of salmon roasted in herb breadcrumbs, gnocchi and chanterelles, beurre blanc, parsley oil, spiced roasted cauliflower, mini cooked vegetables

DESSERTS

Bûche la piste noire

All about chocolate, hazelnut crunch, hazelnut dacquoise biscuit, 62% Brazil dark chocolate cream, ganache, dark chocolate.

Citrus buches

Granola crisp, soft lemon biscuit, citrus and vervain cream from Ile de France, Madagascar vanilla and lemon flavoured mousse.

Opera

Coffee-flavoured joconde biscuit, coffee cream and chocolate ganache filling, chocolate icing, edible gold leaf dot

Exotic cheesecake

Lemon-flavoured reconstituted shortbread, cheese cake cream, exotic fruit compote with wild Madagascar peppers.

Lemon yuzu tartlet

Creamy lemon and yuzu tartlet, Italian meringue

Vertical Saint Honoré lollipop

Chou filled with vanilla cream and Madagascar vanilla chantilly

CHAMPAGNE LECLERC BRIANT

WINES :

AOP BORDEAUX

Petit Chablis

BEVERAGES:

Sodas

Adamance juice

Water



CHAMPAGNE
**LECLERC
BRIANT**
Epernay, France