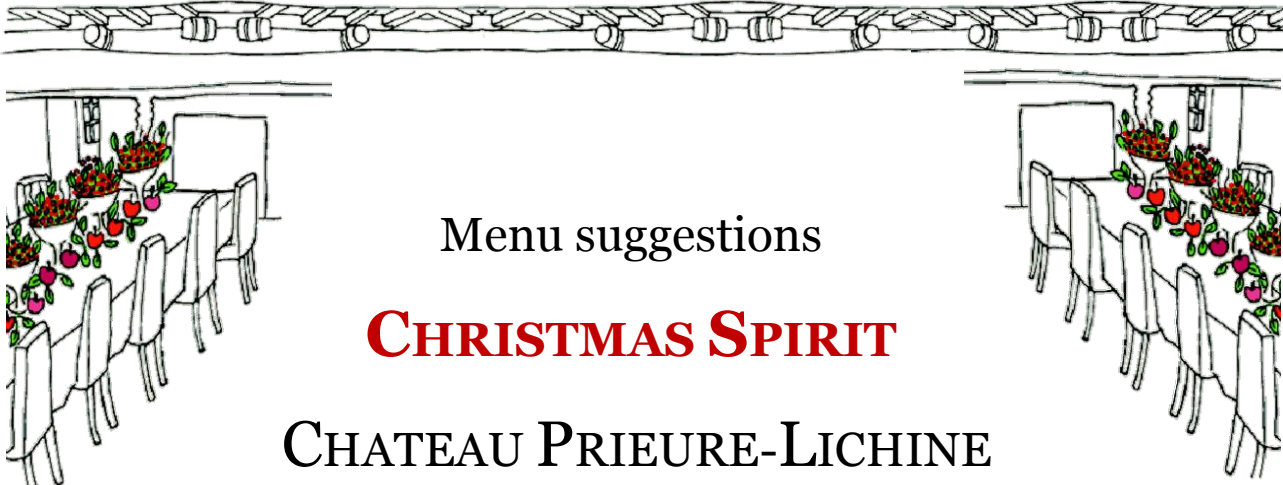




Menu suggestions

CHRISTMAS SPIRIT

CHATEAU PRIEURE-LICHINE

4 cocktail snacks to choose from:

Velouté of lentils with Colonnata bacon
Mini “Croque Monsieur” with truffle
Salmon gravlax and its red fruit
Oysters and Aquitaine caviar duo
Flavored langoustine tartare

2 starters to choose from:

Ravioli of the sea
Papillote of langoustines with foie gras
Snaked scallops, Jerusalem artichoke
Velouté of ceps or Tarbes beans with fresh foie gras

Main dish of your choice:

Tournedos and Sauté fresh foie gras escalope
Capon from Grignols or Gascon hen stuffed under the skin (mushrooms, truffles...)
Caramelized veal sweetbreads, roasted hazelnuts

Cheese of your choice:

Stuffed Brie de Meaux or Brillat Savarin
Warm Vacherin

Dessert of your choice:

The real Bordelaise Niniche (extreme chocolate) and its orangettes
Duo of orange and clementine supremes with sweet spices
Fine tart of B. Loiseau with pears
Dacquoise (Pierre Hermé), chocolate mousse and nougatine

Served with Roederer Champagne, a Sauternes Grand Cru Classé, le Blanc du Château Prieuré-Lichine 2018 and a selection of 3 historically revealing vintages of Château Prieuré-Lichine, Margaux Grand Cru Classé.