



TRIANON PALACE  
VERSAILLES

A WALDORF ASTORIA HOTEL

## Christmas Day Brunch

December 25<sup>th</sup>, 2011

Coffee, tea, hot chocolate  
Fruit juices  
Selection of fresh pastries  
Homemade bread and Eclair butter  
Scrambled eggs served with black Truffles from Périgord  
Sausages and bacon

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Pressed Foie gras and its garnish  
Ice table « Gillaudeau » oysters and vodka  
Sushis  
Braised lobster tail  
Marinated Scottish salmon  
Italian style Antipasti misti  
Pumpkin velouté and black Truffles  
Selection of grilled vegetables  
Home made lasagnes  
Skewer of fish tempura and seasonal vegetables  
Roasted Lamb  
Christmas turkey  
Father Christmas barbecue

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Assorted cheeses  
Selection of Christmas desserts  
Ginger bread  
Glazed chestnuts  
Glazed clementines  
Caramel  
Marshmallows  
Bitter sweet candy  
Crunchy chocolate shortbread

**125€\*** per person

*including a glass of Champagne*

\*Rates include tax and service charge