

CHRISTMAS MENU 2025 TO TAKE AWAY

To share

Iberian Ham Plate 100g	22€
Cecina de León Plate 100g	18€

First courses

Homemade Foie Gras Terrine	7,50€ / person
Foie Gras Terrine like a Nougat, Spiced Bread Jelly	9,50€ / person
Homemade Gingerbread (serves 4 to 6)	12,50 / pièce
Lobster with Grapefruit Vinaigrette, "Salpicon" Style	35€ / 500g per Lobster
Mushroom Vol-au-Vent, Thyme Cream, Parmesan and Truffle	12€ / person

Main Courses

Free-Range Chicken Fricassée with Morel Mushrooms, Gratin Dauphinois	16€ / person
Beef Wellington (to bake), minimum 4 people, served with Truffled Veal Jus enriched with Foie Gras, and Gratin Dauphinois	26€ / person

Desserts

Individual Pavlova, Chestnut Cream and Red Fruits	9€ / person
Pear, Almond and Vanilla Tartlet	9€ / person

Orders accepted from November 19 to December 12
Pick-up on December 24 between 10 a.m. and 4 p.m.

Place your orders:

- By email: contact@perreal.com
- By phone: +33 4 90 72 62 17