



AU JARDIN DE LA VAGUE

RESTAURANT

AKHARA CHAY

suggests you his

Christmas Delicacies

DECEMBER 24TH & 25TH

"Take-away" menu upon request

LA VAGUE DE SAINT PAUL

Chemin des Salettes - 06570 Saint-Paul-de-Vence
04.92.11.20.00. - reservation@vaguesaintpaul.com



AU JARDIN DE LA VAGUE

RESTAURANT

Christmas Menu

in 3 courses

3 salted canapes

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Amuse-bouche

*

One starter to choose between:

**Duck foie gras flavoured with Muscat Beaumes de Venise,
mango-pineapple-ginger chutney, briochette**

or

**Pan-fried scallops, buttered and truffled celery,
creamy Champagne sauce**

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Main Course

Capon from the French Landes :

**supreme with black truffle, slow-cooked leg with classic French
stuffing, chestnuts with bacon, crunchy frisée with truffled
vinegar, gravy sauce**

*

Dessert

Christmas yule log by La Vague

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Mignardises

95€ per person

Upon order only at +33.4.92.11.20.00

Prepayment required

To be collected on December 24th and 25th

LA VAGUE DE SAINT PAUL

Chemin des Salettes - 06570 Saint-Paul-de-Vence
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AU JARDIN DE LA VAGUE

RESTAURANT

Christmas Menu in 5 courses

3 salted canapes

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Christmas amuse-bouche

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**Duck foie gras flavoured with Muscat Beaumes de Venise,
mango-pineapple-ginger chutney, briochette**

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**Pan-fried scallops, buttered and truffled celery,
creamy Champagne sauce**

*

**Capon from the French Landes :
supreme with black truffle, slow-cooked leg with classic French
stuffing, chestnuts with bacon, crunchy frisée with truffled
vinegar, gravy sauce**

*

Truffled brie cheese with mascarpone, fig marmelade

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Christmas yule log by La Vague

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Mignardises

120€ per person

Upon order only at +33.4.92.11.20.00

Prepayment required

To be collected on December 24th and 25th

LA VAGUE DE SAINT PAUL

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AU JARDIN DE LA VAGUE

RESTAURANT

Christmas Yule log

Valrhona chocolate Yule log

*Araguani dark chocolat mousse,
Jivara chocolate cream, praline heart
crunchy cocoa biscuit*

or

Exotic Yule log

*Light mango mousse, passion fruit heart,
dacquoise-coconut biscuit*

Prices:

4 persons yule log: 24€

6 persons yule log: 35€

12 persons yule log: 55€

Upon order only at +33.4.92.11.20.00

Prepayment required

To be collected from December 23rd

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AU JARDIN DE LA VAGUE

RESTAURANT

Home-made Foie Gras

**Semi-cooked foie gras flavoured with
Muscat Beaumes de Venise**

250gr : 35€ / 500gr: 60€ / 1kg: 110€

Semi-cooked foie gras flavoured with truffle

250gr : 60€ / 500gr: 110€ / 1kg: 200€

Upon order only at +33.4.92.11.20.00

Prepayment required

Available upon request

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