



AU JARDIN DE LA VAGUE

RESTAURANT

Our Chef Akhara Chay is pleased
to present his festive "Take-Away" menus
for Christmas & New Year's Eve



AU JARDIN DE LA VAGUE

RESTAURANT

Christmas Menu

BY AKHARA CHAY

AMUSE BOUCHE

PUMPKIN SOUP WITH COCONUT MILK & TURMERIC,
CRISPY BACON

OR

SEMI-COOKED FOIE GRAS WITH TIMUT PEPPER,
MUSCAT BEAUME DE VENISE JELLY, MANGO-GINGER,
TOASTED BREAD

SEABASS FILET WITH CHAMPAGNE SAUCE, TROUT EGGS,
LEEK WITH TRUFFLE

OR

CHRISTMAS CAPON SUPREME WITH MUSHROOM-TRUFFLE STUFFING,
POTATO GRATIN, CHICKEN SAUCE

CHOCOLATE CHRISTMAS LOG BY LA VAGUE

OR

EXOTIC FRUIT CHRISTMAS LOG BY LA VAGUE

70€ PER PERSON

AVAILABLE FOR DINNER ON DECEMBER, 24TH AND FOR LUNCH ON DECEMBER, 25TH
LAST ORDER BEFORE DECEMBER 23RD - 11AM



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Menu
BY AKHARA CHAY
New Year's Eve

AMUSE BOUCHE

SEMI-COOKED FOIE GRAS WITH TIMUT PEPPER,
MUSCAT BEAUME DE VENISE JELLY, MANGO-GINGER,
TOASTED BREAD

OR

SCALLOP CEVICHE
CIDER DRESSING WITH TRUFFLE, CROUTONS

SEABREAM FILLET WITH CURRY & COCONUT MILK SAUCE,
UDON NOODLES, CORIANDER OIL

OR

DUXELLES CRUSTED BEEF TENDERLOIN,
SWEET POTATO MOUSSELINE WITH VANILLA
PORTO SAUCE

VALRHONA CHOCOLATE DESSERT BY LA VAGUE

80€ PER PERSON

AVAILABLE FOR DINNER ON DECEMBER, 31ST 2022

LAST ORDER BY DECEMBER, 30TH - 11AM



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Christmas Log

ON REQUEST

CHOCOLATE CHRISTMAS LOG
OR
EXOTIC FRUIT CHRISTMAS LOG

RATES UPON REQUEST