

LAZARE

- PARIS -

Homemade for love of good food

FRENCH BRASSERIE

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CHRISTMAS EVE MENU

Imagined by Chef Eric Frechon

DECEMBER 24, 2025

Starter / Main Course / Dessert - 99 €

Starter / Main Course or Main Course / Dessert - 79 €

STARTED *of your choice*

Semi-cooked duck foie gras, winter fruit chutney

Fisherman's Platter (3 Kiss Marine oysters No. 4 with shallot vinegar,

3 pink shrimp with mayonnaise, 2 half langoustine crudos)

6/2 Langoustine crudos with lemon olive oil and pink peppercorns

6 baked snails in their shells with garlic and parsley butter

Creamy mushroom velouté, smoked bacon cappuccino



MAIN COURSE *of your choice*

Roasted salmon with tandoori spices, green cabbage with ginger and lemon

Honey-glazed duck breast with spiced honey, sweet potato purée with foie gras

Spelt risotto bound with herb purée, mushrooms, and parmesan

Farm-raised turkey stuffed and roasted in a cocotte, celery root and chestnut purée, roasting jus

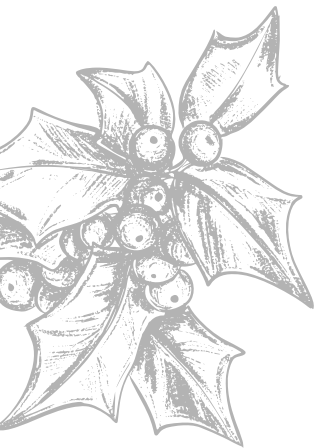


DESSERT *of your choice*

Traditional Christmas Yule Log

Red and black berry vacherin

Pineapple carpaccio with refreshing lemon-mint sorbet



Net euros prices, tax and service included